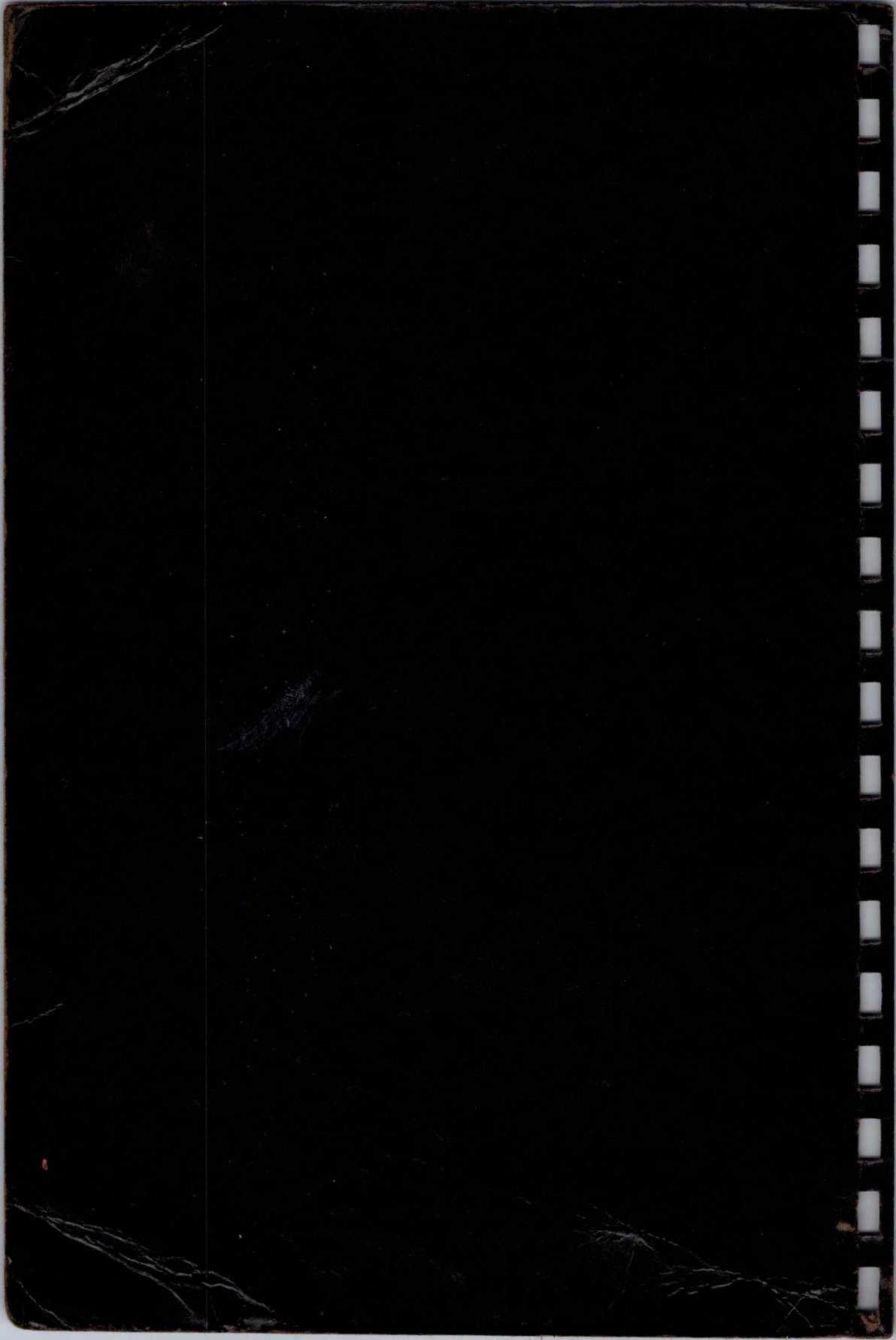


PELLA'S CHOICEST RECIPES










FOREWORD



We, The Women's Auxiliary of Central College, do hereby offer to the friends of Central, Pella's Choicest Recipes. We desire to thank all who have contributed or have in any way helped to make this book possible. The authorship of this cook book is a cooperative venture in the fullest and best sense of the word. It is impossible to mention the names of all the women who have assisted in the preparation of this book for the press. So to one and all, we say sincerely, "Thank You." And to Mr. Ed LeCocq we give a special "Thank You" for graciously designing the cover page.

The sale of this book will permit our Women's Auxiliary to do even more for Central College. The College is our only reason for existence. We believe in Christian education, in the preparation of young men and young women for service in the cause of Christ wherever He may call them to serve. As you enjoy the food prepared according to the prescriptions here given, think of the young people being prepared at Central College and your part in helping them to an education.



CENTRAL COLLEGE

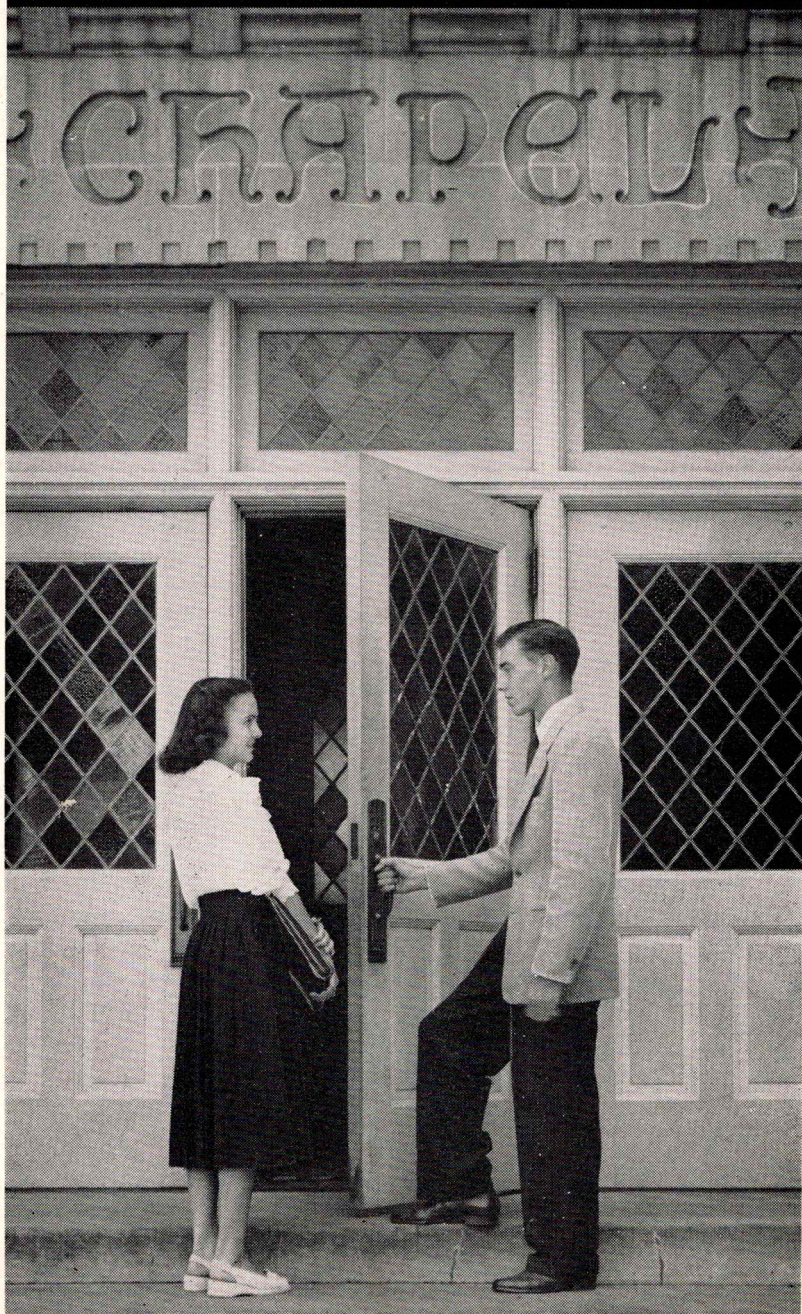
For . . .

CHRIST
— *and His* —
CHURCH



A million thanks to all the devoted and sacrificing women
of the auxiliary for their labors
throughout the years

**TOMORROW'S OPPORTUNITIES
DEPEND UPON
TODAY'S DECISIONS**



Central College

I N D E X

Beverages	7
Breads	9
Cakes	14
Frostings and Icings	28
Candies	32
Cookies and Doughnuts	37
Desserts	48
Dutch Recipes	59
Egg and Cheese Dishes	70
Fish and Oysters	75
Ice Cream and Sherbets	79
Jams, Jellies, and Fruits	83
Luncheon Dishes	89
Meats	96
Beef	96
Pork	99
Ham	102
Lamb	104
Veal	105
Variety Meats	106
Roasting Fowl	110
Pickles and Relishes	113
Pies and Crusts	120
Salads	130
Salad Dressings	144
Sandwiches	149
Sauces	154
Soups	160
Vegetables	165

BEVERAGES

In preparing all hot beverages, freshly boiled water and a clean coffee pot are a necessity. It is poor economy to use a cheap grade of tea, coffee or cocoa. Coffee after it is made should not be allowed to stand on the coffee grounds but should be strained into a previously heated coffee pot.

The majority of fruit punches have one base—a syrup made by boiling equal quantities of water and sugar. A lemon will give the punch a necessary tartness, and for deliciousness anything may be added such as a syrup of canned fruit or a cup of cold tea.

ORANGE CHILL

2 cups orange juice	1 quart iced tea
1 cup pineapple juice	1 cup sugar syrup
½ cup lemon juice	1 cup water

Mix all together and serve very cold in thin glasses, half-filled with chipped ice.

CHOCOLATE

½ cake of chocolate	4 quarts fresh milk
---------------------	---------------------

Melt chocolate in one quart of water, stir until melted, and pour on milk. Bring to a boil, sweeten to taste.

WATER CHOCOLATE

2 squares of Baker's chocolate	1 quart water
1 tsp. vanilla, ¾ cup sugar	1 tsp. corn starch

Boil chocolate and water for three minutes, then add one rounded teaspoon of corn starch wet with cold water, ¾ cup sugar and a teaspoon of vanilla. Let boil well, and serve very hot. Fill teacups half full with chocolate and on this put a cream ladle full of whipped cream which has been slightly sweetened.

Mrs. G. G. Gaass

HOT COCOA

1 quart milk	10 tsp. Droste cocoa
½ quart water	½ pint cream
10 tsp. sugar	

Mix cocoa and sugar. Boil milk and water. Whip cream and add the mixed cocoa and sugar. When ready to serve, put heaping tsp. of the cream mixture in cup and pour in the hot milk. This serves 10 people.

CHERRY DELIGHT

1 quart cherry juice	1 cup orange juice
½ cup lemon juice	1 quart iced tea
1 cup sugar	

Mix together all ingredients and serve very cold.

GRAPE JUICE

Grape juice	Marshmallows
Lemon juice	Sugar

To each glass of grape juice add 1 dessert spoon lemon juice and sugar to taste. Quarter one or more marshmallows and allow to float in glass.

BEVERAGES (Continued)

WHEY LEMONADE

3 cups whey
Juice of 4 lemons

1 $\frac{1}{2}$ cups sugar
2 quarts water

Mix all ingredients well.

Mrs. Wm. Van Heukelom

CRANBERRY NECTAR

1 quart cranberries
6 lemons
1 tbsp. almond extract

2 $\frac{1}{2}$ cups sugar
4 quarts water

Cook cranberries in sufficient water to cover them. When tender strain, add sugar and stir until dissolved. When cool add strained lemon juice, almond extract. Add water to make a gallon. Chill thoroughly and serve.

DELICIOUS PUNCH

1 quart iced tea
2 large cans orange juice
1 large can grapefruit juice

2 large bottles ginger ale
2 qt. orange sherbet

Mix, Stir well and serve.

Mrs. T. W. Prins

PARTY PUNCH

1 quart grapejuice
1 quart ginger ale

1 quart pineapple sherbet

Chill the grape juice and ginger ale in the refrigerator. When ready to serve, pour grape juice and ginger ale into punch bowl and top with sherbet.

Mrs. H. S. Van Wyk

RASPBERRY PUNCH

2 qts. iced tea
1 cup pineapple juice

1 cup sugar syrup, $\frac{1}{2}$ cup lemon juice
1 qt. raspberry juice

Mix, set in cold place for an hr., and add chipped ice. Serve.

AFTERNOON TEA

Pare fresh juicy lemons, slice and lay a piece in each cup. Sprinkle with sugar and pour the tea, very hot, over it. Serve without cream.

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BREADS

BANANA NUT BREAD

- | | |
|-----------------------|----------------------|
| ½ cup shortening | 2 cups flour |
| 1 cup sugar | 1 scant tsp. soda |
| 2 whole eggs | 1 tsp. baking powder |
| 3 ripe bananas-mashed | ¼ cup chopped pecans |
| | 1 tbsp. sour milk |

Mix in order given. Bake at 350° forty-five minutes to one hour.

Mrs. G. H. Waechter
Mrs. M. T. Klein

BUNS

- | | |
|---------------------------|------------------------------|
| 2 cups lukewarm water | 7 cups flour |
| ½ cup sugar | 2 eggs well beaten |
| 2 teaspoons salt | 3 tablespoons lard or Crisco |
| 4c worth compressed yeast | |

Put yeast in a tumbler with 4 teaspoons sugar and ¼ cup warm water, let rise until glass is full, cover while rising. Add to flour, salt, eggs, and lard. Mix like bread, not quite as stiff. Makes 25 or 30 buns. Bake for 15 or 20 minutes at 375°
Mrs. Prescott W. Steenhoek

POTATO BUNS

- | | |
|------------------------------|-------------------------|
| 1 cup sugar—melt in potatoes | 1 cup lukewarm water |
| 1 cup hot mashed potatoes | 1 compressed yeast cake |

Let stand in a warm place for several hours until very light and full of bubbles. Then add 3 eggs slightly beaten, and ¾ cup shortening. Add as much flour as can be stirred stiff with a spoon. Raise. When real light roll out about ¾ or 1 inch thick and cut with a cookie cutter. Place in tins or muffin pans. Raise. Bake 10 or 15 minutes in hot oven 425°. Makes about 48.
Ice immediately when taken from oven.

ICING

- | | |
|-----------------------------|-----------------------------|
| 3 cups confectioner's sugar | 3 tablespoons melted butter |
| ¼ teaspoon salt | |

Mix with a few tablespoons cream until right consistency to spread.

Mrs. A. Haverkamp

BOSTON BROWN BREAD

- | | |
|----------------------|--|
| 2½ cups white flour | 1 cup raisins |
| 2½ cups graham flour | 2 cups sour milk or buttermilk |
| ½ cup brown sugar | 2 teaspoons soda—dissolve in a little hot water. |
| 1 cup molasses | Pinch of salt |

Steam for three hours and bake ten minutes.

Mrs. Arie Schilder

BROWN BREAD

- | | |
|-------------------------|--------------------|
| 1½ cups water | ½ teaspoon salt |
| 1½ cups raisins | 2 teaspoons soda |
| 1 tablespoon shortening | 2¾ cups flour |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 egg—well beaten | |

Let water and raisins come to a boil and then cool, then add shortening and sugar and egg. Sift together salt, soda and flour. Mix all ingredients together and divide into 3 no. 2 cans. Bake in slow oven 1 hour.

Mrs. W. E. Borgman

BREADS (Continued)

BROWN BREAD

1 ½ cups graham flour	1 rounding teaspoon soda dissolved in a little warm water
⅓ cup molasses	1 cup buttermilk or sour milk
⅓ cup sugar	½ cup nutmeats. If nuts are left out add
¾ cup white flour	1 cup raisins
1 teaspoon salt	

Mix all ingredients. Bake 35 to 45 minutes at 350°.

Mrs. Emma Van Nimwegen

BUTTERHORN ROLLS

1 Cake compressed yeast	1 teaspoon salt
1 tablespoon sugar	½ cup sugar
1 cup milk	3 or 4 eggs (use 3 if large)
½ cup butter	6 cups flour

1. Crumble yeast cake. Add 1 tablespoon of the sugar. Stir until liquid.
2. Heat the milk and cool to lukewarm (80-85°F.) Add yeast and sugar mixture to lukewarm milk.
3. Melt fat and add. Add the half cup of sugar, salt and well-beaten eggs and one-third of the flour. Beat until bubbles form on the surface. Let stand 25-30 minutes or until sponge is light.
4. Add rest of flour gradually to make a smooth elastic dough. Knead lightly. Put dough in a bowl and brush with melted butter.
5. Cover with cloth and let rise in a warm place until double in bulk (about two hours) Then punch down.
6. Divide dough into three pieces.
7. Roll each piece as nearly round as possible and about ¼ inch thick. (Brush with butter if desired)
8. Cut each round in halves. Then in fourths, then each fourth in four so you have 16 wedge-shaped pieces.
9. Pull out ends of each wedge and begin at broad end and roll each piece toward small end.
10. Place on greased baking sheets with point downward so they will not unroll. Brush with melted butter. Let rise 35-45 minutes or until light.
11. Bake in a 410°F. oven 12-15 minutes. Brush with melted butter when removed from oven.

Mina Baker

ICE BOX ROLLS

1 Cake compressed yeast	2 cups lukewarm water
½ cup sugar	1 egg
1 level teaspoon salt	3 tablespoons melted shortening
7 cups flour, or enough to make a soft dough.	

Crumble yeast into large mixing bowl. Add sugar, salt, and water. Add well beaten egg. Sift flour once before measuring. Add half of flour and beat well. Add melted shortening and mix in remainder of flour. Place in greased bowl and let rise to double its bulk. Punch down and cover and place in refrigerator. Desired amounts of dough can be taken off and shaped into cloverleaf rolls as needed or can be used the same day as preferred. This dough can also be used for making cinnamon rolls.

Mrs. Forrest Ver Ploeg

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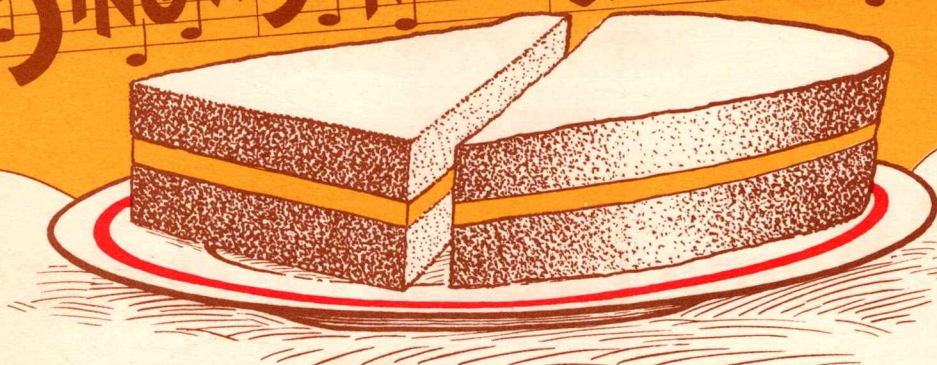
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MEAT—FISH

HAM AND RELISH:

Chop cold ham and combine with about half as much pickle relish. The same spread can be made with canned luncheon meats.

BOLOGNA SALAD:

Combine chopped Bologna, celery and enough mayonnaise to moisten. Good on rye or wheat.

FRANKFURTER SPREAD:

If you have leftover franks some day, try this: Remove the skins and put frankfurters through the food chopper. Add catchup and chopped pickles.

TUNA FISH SALAD:

Mix tuna with chopped celery, onion and mayonnaise. Garnish with strips of pimento.

EGG—CHEESE

EGG SALAD:

Combine chopped hard-cooked eggs with chopped celery and green pepper. Mix together with mayonnaise.

EGG AND BACON:

Combine chopped, hard-cooked eggs with diced bacon (or chopped ham). Moisten with mayonnaise.

CREAM CHEESE SPREADS:

The things you can combine with cream cheese are practically endless: pineapple and nuts, for instance; cranberry sauce, or almost any kind of jam or jelly. Try cream cheese with watercress, or with chopped celery, onion and green pepper.

AMERICAN CHEESE SPREADS:

Grate cheese coarsely and combine with chopped pickles or pickle relish. Or put slices of cheese on bread, spread top of cheese with deviled ham.

NUT—FRUIT VEGETABLES

PEANUT BUTTER:

Sprinkle chopped bacon over peanut butter. Or mix with chili sauce in equal parts. Combine peanut butter with honey to make a spread. Or mix raisins in with the peanut butter.

BANANA SPREAD:

Mash a banana and combine with chopped nuts, enough mayonnaise to make it spreadable and a little lemon juice.

BAKED BEANS:

Good on brown bread as is, or mashed and mixed with chili sauce or a little onion.

GARDEN SANDWICH:

Combine chopped carrots, celery, onion, cucumber, green peppers and firm tomatoes. Mix with French dressing.

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BREADS (Continued)

COFFEE CAKE

1 cup flour	$\frac{1}{4}$ cup butter
$\frac{1}{2}$ cup milk	1 egg
$\frac{1}{2}$ cup sugar	1 teaspoon cinnamon
	3 teaspoons baking powder

Beat egg until light, add milk, then dry ingredients. Sprinkle top with sugar and cinnamon.

Mrs. T. Kempkes

DATE LOAF

Cut up 1 cup dates, dissolve 1 teaspoon soda in 1 cup boiling water and pour over dates. Let stand until cool. Then add 3 tablespoons melted butter or shortening, 1 beaten egg and $\frac{3}{4}$ cup of sugar and $1\frac{1}{2}$ cups sifted flour. Mix well and then fold in 1 cup of bran flakes. $\frac{1}{4}$ cup nut meats may be added. Bake 1 hour in a greased and floured loaf pan at 350°.

Mrs. C. W. Van Vark

DATE LOAF

1 cup sugar	1 cup boiling water
1 teaspoon soda	$1\frac{1}{2}$ cups flour
2 eggs	1 cup dates
$\frac{1}{2}$ cup nut meats	$\frac{1}{3}$ teaspoon salt
	3 teaspoons melted butter

Pour hot water on dates. Let stand while preparing other ingredients. Mix sugar, eggs, salt, then add dates and water. Next add flour and soda (which have been sifted together), nuts and then the melted butter. Bake in well greased loaf pan in moderate oven.

Mrs. Sam Sedrel

DATE-NUT BREAD

$1\frac{1}{2}$ cups sugar	2 cups boiling water
3 tablespoons shortening	3 cups flour
2 eggs	2 teaspoons soda
1 package dates	$\frac{1}{2}$ teaspoon salt
	1 cup chopped nuts

Cream sugar and shortening. Add eggs. Cut up dates, add boiling water and let stand $\frac{1}{2}$ hour. Then add to creamed mixture alternately with sifted flour, salt and soda. Add nuts. Bake at 325° for 40 to 45 minutes. Makes two loaves.

Mrs. Gordon Farndell

GINGER BREAD

$\frac{2}{3}$ cup sorghum	1 cup sour milk
2 tablespoons sugar	1 egg
$\frac{1}{2}$ cup melted shortening	2 cups flour
1 level teaspoon soda	1 heaping teaspoon ginger or more
1 level teaspoon baking powder	1 level teaspoon cinnamon

Mix sorghum and sugar. Add melted shortening and well beaten egg, then milk and flour with soda and baking powder, beaten well. Bake in moderate oven. Serve hot or cold with whipped cream or lemon sauce.

Mrs. A. B. Wormhoudt

ORANGE BREAD

1 cup sugar	$\frac{1}{2}$ cup raisins
$\frac{1}{3}$ cup butter	$\frac{2}{3}$ cup sour milk
2 eggs beaten	1 teaspoon soda
1 orange	2 cups flour
	$\frac{1}{2}$ cup nuts

Grind the orange and raisins together, and add to the sugar, butter and eggs. Mix with milk, soda, flour and nuts. Bake in moderate oven for one hour.

Mrs. W. W. Sadler

BREADS (Continued)

ORANGE NUT BREAD

- | | |
|---------------------------------|----------------------------|
| 2 tablespoons butter | 2½ teaspoons baking powder |
| 1 cup strained honey | ½ teaspoon soda |
| 1 egg | ½ teaspoon salt |
| 1 tablespoon grated orange rind | ¾ cup orange juice |
| 2¾ cups all purpose flour | ¾ cup chopped nut meats |

Blend the softened butter and the honey. Add the beaten egg and orange rind; mix well. Sift dry ingredients and add alternately with the orange juice. Add the nut meats and mix well. Bake in a buttered loaf pan, in a very moderate oven, 325°, 1 hour and 10 minutes. Serve with cream cheese.

Mina Baker

ORANGE NUT LOAF

- | | |
|---------------------------|----------------------------------|
| 3 cups enriched flour | ¼ cup shortening |
| ½ tsp. salt | 1 well beaten egg |
| 4 tsp. baking powder | 1 cup milk |
| ¼ cup sugar | ½ cup orange marmalade |
| 1 tsp. grated orange peel | ½ cup chopped California walnuts |

Sift flour, salt, baking powder and sugar. Add orange peel. Cut in shortening until mixture is like coarse crumbs. Stir in remaining ingredients. Pour into greased 5½ x 10½ pan. Bake in moderate oven 350° 75 minutes.

Mrs. A. Haverkamp

OATMEAL BREAD

- | | |
|---|--------------------------|
| 2 packages yeast (compressed or dry granular) | 3 tablespoons shortening |
| ⅓ cup lukewarm water | ½ cup brown sugar |
| 1 cup oatmeal | 2 teaspoons salt |
| 2 cups hot water | 5 cups flour (about) |

Soften yeast in lukewarm water. Pour hot water over oatmeal. Add shortening, brown sugar and salt to oatmeal and mix well. Let cool to lukewarm. Add 2 cups flour and mix well. Add softened yeast and beat well. Add enough more flour to make a soft dough (about 3 cups). Turn out on lightly floured board and knead until smooth. Place in greased bowl, cover and let rise until doubled in bulk. Punch down and let rise again until doubled. Turn out on floured board and divide into 2 portions. Shape into loaves and place in pans. Let rise until doubled and bake at about 400° for 45 minutes. Makes two good sized loaves.

Mrs. H. S. Van Wyk

PRUNE BREAD

- | | |
|------------------------|--------------------------|
| 2 lbs. prunes, chopped | ½ cup shortening |
| 4 teaspoons soda | 1 teaspoon salt |
| 2 cups boiling water | 1 teaspoon baking powder |
| 1 cup sugar | 4 cups flour, sifted |
| 2 eggs | |

Dissolve soda in boiling water and pour over prunes. Cream sugar and shortening, add beaten eggs. Sift flour, salt and baking powder and add alternately with prune and water mixture. Bake 1 hour in moderate oven 350°. Yield two loaves.

Mrs. Roy Andeweg

POPOVERS

- | | |
|------------------|-----------------------|
| 3 eggs | 1 cup flour |
| ½ teaspoon salt | 1 cup milk |
| 1 teaspoon sugar | 2 teaspoons salad oil |

Before starting popovers, grease iron popover pans or custard cups or muffin tins and place in oven at 450°. Beat eggs until frothy. Add salt, sugar, flour and half of milk. Beat until smooth. Add remaining milk and shortening and beat just until blended. Fill sizzling hot cups half full of batter. Bake 450° for 15 minutes. Reduce oven to 400° for remaining 15 minutes. Do not open oven until done. Makes 12 small popovers. Recipe may be divided in thirds.

Mrs. W. G. Wing

BREADS (Continued)

RAISIN MUFFINS

$\frac{1}{4}$ cup shortening	5 teaspoons baking powder
$\frac{1}{3}$ cup sugar	1 teaspoon salt
2 eggs beaten	$\frac{2}{3}$ cup milk
$1\frac{1}{2}$ cups sifted flour	$\frac{1}{2}$ cup raisins

Cream together the shortening and sugar. Add the beaten eggs. Sift together the flour, baking powder and salt, and add alternately with the milk. Stir the raisins in lightly. Bake in greased muffin tins in hot oven 400° for 20-25 minutes. Makes 12 muffins.

Mrs. H. S. Van Wyk

PLAIN WAFFLES

Mix and sift

2 cups flour	$\frac{1}{2}$ tsp. salt
4 tsp. baking powder	

Mix

2 eggs, beaten	$1\frac{1}{2}$ cup milk
4 tbsp. melted butter (may use other shortening)	

Add milk mixture gradually to dry ingredients. Add melted butter. Beat until batter is smooth. Bake in waffle iron.

Mrs. William Vander Lugt

RAW POTATO PANCAKES

2 medium-sized potatoes	1 tbsp. milk
1 medium-sized onion	1 or 2 eggs
1 tsp. salt	

Pare and grate potatoes and onion. Add salt, milk and eggs. Mix well. Fry slowly in skillet with plenty of fat. When nicely browned on both sides remove from skillet and drain on paper towel. Serve hot. Very good with steak and fruit sauce. Yield: 6 pancakes.

Mrs. L. F. Bousquet

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CAKES

ANGEL FOOD

12 egg whites
1½ cups sugar
⅛ tsp. salt

1 cup pastry flour
1 tsp. almond flavoring
1 tsp. cream of tartar

Add salt to whites. When half beaten add cream of tartar. Beat stiff. Add sifted sugar, a little at a time. Fold in flour after sifting 5 times. Add flavoring. Bake 1 hr. 325 degrees.
Mrs. J. P. Klein

CHOCOLATE ANGEL FOOD

1½ cups sugar
12 egg whites
1 tsp. cream of tartar

⅓ cup cocoa
2/3 cup flour
1 tsp. vanilla

Beat whites stiff, adding cream of tartar when half beaten. Add sugar gradually. Sift flour and cocoa together and fold in. Bake 325 degrees for 1 hour.

Mrs. F. M. Frush

ANGEL FOOD

1 cup cake flour
1½ cups powdered sugar
1 cup granulated sugar
¼ tsp. salt.

1½ cups egg whites
1½ tsp. cream of tartar
½ tsp. vanilla
½ tsp. almond extract

Sift flour once, measure. Sift powdered sugar once, measure. Sift together four times. Sift granulated sugar once. Add salt to egg whites and beat until frothy. Add cream of tartar and beat until light and the egg whites are stiff and hold their shape. (Do not beat dry.) Add granulated sugar gradually, about 2 table-spoons at a time. Beat thoroughly. After all the sugar has been thoroughly beaten into the whites, the mixture will be stiff enough to hold its shape and yet have a gloss. Add flavoring and just blend. Sift flour and powdered mixture into the batter. Add in approximately 4 parts. Fold this in carefully but very thoroughly, with an over and over motion. Pour batter into angel food pan. Bake in moderate oven (350 degrees) for 50 minutes.

Mrs. B. J. Brom

APPLE SAUCE CAKE

½ cup shortening
¾ cup honey or 1 cup syrup
1 cup sweetened apple sauce
1 beaten egg
2 cups sifted flour
1 tsp. soda

1 tsp. cinnamon
½ tsp. nutmeg
¼ tsp. salt
¼ tsp. cloves
1 cup seeded raisins or dates
½ cup chopped nuts

Cream shortening. Beat well, while syrup or honey is slowly added. Add apple sauce and egg. Stir well after each addition. Sift dry ingredients and add to the above mixture. Stir until smooth. Add nuts and fruit and blend. Bake in 350 degree oven.

Mrs. Ray Vander Wal

APPLE SAUCE CAKE

½ cup shortening
¾ tsp. salt
½ tsp. each of cinnamon, cloves,
nutmeg and allspice
2 tbsp. cocoa
1½ cups sugar
2 eggs, unbeaten

1½ tsp. soda
2 cups sifted flour
¾ cup nutmeats
¾ cup chopped dates
¾ cup chopped raisins
1½ cup unsweetened apple sauce

Blend shortening, spices and cocoa. Add sugar gradually, then eggs. Beat well. Add soda to flour and sift 3 times. Flour the fruits with 2 tbsp. flour. Add dry ingredients alternately with apple sauce. Bake 350 degrees 55 or 60 minutes.

Mrs. Martin Heerema

CAKES (Continued)

APRICOT UPSIDE DOWN CAKE

$\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ cup butter

14 apricot halves

Melt butter, spread sugar over this and then apricots with hollow side up.
Cake part:

3 eggs
 $\frac{3}{4}$ cup sugar
5 tbsp. apricot juice

1 cup flour
1 tsp. baking powder

Beat egg yolks and add apricot juice and sugar. Add flour and baking powder. Fold in egg whites. Pour over first mixture and bake at 350 degrees about 45 min. Turn out while hot. Serve with whipped cream.

Mrs. Rudy Heeren

BETTY CROCKER "CHIFFON" CAKE

Step 1.

Measure and sift together into mixing bowl:

2 cups sifted Gold Medal flour (spoon lightly into cup).
 $1\frac{1}{2}$ cup sugar
3 tsp. baking powder

1 tsp. salt

Make a well in the above and add in order:

$\frac{1}{2}$ cup cooking oil, such as Mazola or Wesson
7 unbeaten egg yolks
 $\frac{3}{4}$ cup cold water
2 tsp. vanilla
Grated rind of 1 lemon (about 2 tsp.)

Beat with spoon until smooth.

Step 2.

Measure into large mixing bowl:

1 cup egg whites (7 or 8)

$\frac{1}{2}$ tsp. cream of tartar

Whip until whites form very stiff peaks. They should be much stiffer than for Angel Food or meringue.

Step 3.

Pour egg yolk mixture gradually over whipped egg whites--gently folding with rubber scraper just until blended. Do not stir. Pour into ungreased 10 inch tube pan at once.

Bake 55 min. in slow oven (325°), then increase heat to (350°) for 10 min. Immediately turn pan upside down, placing tube part over neck of funnel or bottle. Let hang, free of table, until cold. Loosen from sides and tube. Turn pan over and hit edge sharply on table to loosen.

BANANA CAKE

$\frac{3}{4}$ cup butter or substitute
 $1\frac{1}{2}$ cups sugar
3 eggs, well beaten
6 tbsp. sweet cream
 $1\frac{1}{2}$ tsp. soda in the cream

3 cups sifted Swan's Down Flour
3 tsp. baking powder, sifted with flour
 $1\frac{1}{2}$ cups mashed bananas
Vanilla

Cream butter and sugar together, add well beaten egg, add cream and soda. Then flour and baking powder. Fold in the bananas and vanilla. Bake in moderate oven for 45 minutes. This makes a large cake, will serve 24.

Mrs. E. H. Tanis

CAKES (Continued)

BANANA LAYER CAKE

- | | |
|-----------------|----------------------|
| 1½ cups sugar | ½ cup butter |
| 2 eggs | ¾ tsp. soda |
| 1 tsp. salt | ½ tsp. baking powder |
| 2¼ cups flour | 1 cup banana pulp |
| ¼ cup sour milk | |

Cream butter and sugar. Add eggs, one at a time beating smooth. Sift flour, salt, and baking powder three times. Combine banana pulp, sour milk, soda and add to the butter mixture alternately with flour. Beat smooth with each addition. Bake in 2 layers, (9 in. pan) at 375 degrees, 25 to 30 minutes.

Mrs. Charles Klein

BUTTERSCOTCH NUT CAKE

- | | |
|-------------------|----------------------|
| ¼ cup butter | ¾ cup brown sugar |
| 1 cup brown sugar | 3 eggs, unbeaten |
| ¼ cup milk | 3 cups flour |
| 1¼ cups hot water | 3 tsp. baking powder |
| ½ tsp. salt | ½ cup nut meats |
| 1 tsp. vanilla | ½ cup shortening |

Cook butter, brown sugar and milk until it forms a hard ball in cold water. Stir constantly after it begins to boil. Take from fire, stir in hot water gradually, cool. Cream shortening, sugar, salt and vanilla well. Add eggs one at a time, beating well after each. Sift flour and baking powder. Add to cream mixture alternately with butterscotch mixture, beat until smooth. 375° for 30 minutes.

Mrs. C. W. VandenBerg

BROWN STONE CAKE

- | | |
|---------------|---------------------------------|
| 1½ cups sugar | 1 tsp. vanilla |
| ½ cup butter | 1 level tsp. soda, dissolved in |
| 3 eggs | ½ cup sweet milk |
| 2 cups flour | 1 tsp. baking powder sifted |
| | with flour |

½ cup grated chocolate, cooked in ½ cup sweet milk until it thickens. Cool and add last to the cake batter.

Cream butter, sugar, add beaten eggs. Add flour, baking powder, milk and soda alternately. Add vanilla and chocolate. Bake in layers (350°) 25 to 35 minutes.

Mrs. M. W. Huyser

BURNT SUGAR CAKE

- | | |
|----------------------|---------------------|
| 2 cups sugar | 1 cup milk |
| 1 cup butter | 4 tbsp. burnt sugar |
| 3 cups sifted flour | ¼ tsp. salt |
| 3 tsp. baking powder | ½ tsp. vanilla |
| 6 egg whites | |

Burn ½ cup sugar until dark, add ½ cup hot water, dissolve. Cream sugar and butter. Sift flour and baking powder and salt. Add alternately with milk to creamed mixture. Stir in burnt sugar, lastly add egg whites. Bake in two layers (375°) 35 minutes.

Mrs. J. Blommers

BURNT SUGAR CAKE

- | | |
|--------------------|--|
| 2 cups white sugar | Whites of 4 eggs |
| ¾ cup butter | 3 cups flour |
| 2 egg yolks | 2 heaping tsp. B. P. sifted with flour |
| 1 cup water | |

Cream butter, add sugar, egg yolks, water, flour and baking powder. Make a syrup as follows: Burn 1 cup white sugar in a pan, adding nothing to it. Stir constantly until it is black. Then add 1 cup cold water. Let mixture boil to a syrup. Add 3 tbsp. of this syrup to the cake batter. Then add stiffly beaten egg whites. Bake. The remaining syrup may be stored in the refrigerator for future use.

Mrs. Wm. Bensink

CAKES (Continued)

CARMEL CAKE

- | | |
|-------------------------------|---------------------|
| 1½ cups sugar | ½ tsp. soda |
| ½ cup butter | 1 tsp. vanilla |
| 2 cups flour | 3 egg whites beaten |
| ¾ cup buttermilk or sour milk | |

Cream butter and sugar. Add milk. Dissolve soda in 2 tablespoons of hot water. Add flour, vanilla and beaten egg whites. Mrs. M. T. Klein

CHERRY UPSIDE DOWN CAKE

- | | |
|-----------------|------------------|
| Cherry Mixture: | ½ cup sugar |
| 4 tbsp. butter | 1½ cups cherries |

Melt butter in 8 inch cake pan. Use low heat. Add sugar, stirring until mixed. Remove from heat and arrange cherries in pan.

- | | |
|-----------------------|----------------|
| Batter; | 1 egg |
| 1¼ cups cake flour | ½ cup milk |
| 1¼ tsp. baking powder | 1 tsp. vanilla |
| ¼ tsp. salt | |
| 4 tbsp. shortening | |

Into mixing bowl sift flour, baking powder, salt and sugar. Mix thoroughly the beaten egg, milk and vanilla. Drop shortening into center of sifted flour mixture. Then pour in milk mixture all at once. Stir until all the flour is dampened and beat hard for 1 minute. Spoon batter over prepared cherries. Bake 350° for 40 or 50 minutes.

Run spatula around cake to loosen sides. Turn upside down on serving plate. Mrs. Wm. Brunikool

CHOCOLATE CAKE

- | | |
|--------------------------|----------------|
| ½ cup butter | 1 tsp. soda |
| 1¾ cup sugar | 1 cup water |
| 2 cups plus 2 tbs. flour | 3 egg whites |
| ½ cup Droste cocoa | 1 tsp. vanilla |
| ¼ tsp. salt | |

Cream butter and sugar. Sift flour, cocoa, salt and soda. Add alternately with water. Add vanilla and whites. Bake 350°F. 35 or 40 minutes.

Mrs. W. C. Ver Ploeg

CHOCOLATE CAKE

- | | |
|----------------------|----------------------------|
| 1½ cups sugar | ½ cup butter |
| 2 eggs beaten | 2 cups cake flour |
| 1 tsp. baking powder | ½ cup sour milk |
| 1 tsp. vanilla | 2 squares chocolate melted |
| 1 cup boiling water | 1 tsp. soda. |
| 2 tsp. cocoa | |

Cream sugar and butter. Add beaten eggs, then the sour milk, vanilla and the soda dissolved in a little hot water. Sift in dry ingredients, add melted chocolate and last the boiling water. Mrs. M. T. Klein

CHOCOLATE CAKE

- | | |
|---------------------------------|------------------------------|
| Cream: ½ cup butter | 1¾ cup sugar |
| ¼ tsp. salt | ½ cup cocoa |
| 1 tsp. vanilla | 2 tbsp. water (out of 1 cup) |
| Add: 1 cup water | |
| 2 cups cake flour (alternately) | |

Beat well and add:

- 1 tsp. soda dissolved in 1 tbsp. hot water (out of 1 cup)

Add: 3 beaten egg whites.

Bake in moderate oven until cake shrinks from pan.

Mrs. Bob Kuyper

CAKES (Continued)

CHOCOLATE CAKE

2 cups sugar	1 tsp. soda
$\frac{1}{2}$ cup Crisco	1 tsp. vanilla
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ cup cocoa or 2 sq. chocolate
3 eggs	$\frac{1}{2}$ cup boiling water
$2\frac{1}{4}$ cups cake flour	
1 cup buttermilk	

Cream Crisco, add sugar and salt. Beat. Then add 3 whole eggs. Beat hard for two minutes. Add flour alternately with buttermilk in which the soda is dissolved. Beat this lightly for about one minute. Then add cocoa and the water which has been cooled. Add vanilla. Bake in 2 layers in a moderate oven for 40 minutes.

Mrs. Prescott W. Steenhoek

CHOCOLATE CAKE (Small)

Sift 3 or 4 times:

1 cup cake flour
1 cup sugar

Beat all together and add to above dry ingredients:

1 cup sour cream
2 eggs

Bake at 350°

1 tsp. soda

$\frac{1}{4}$ cup cocoa

1 tsp. vanilla

Mrs. L. H. Vander Linden

Mrs. H. W. Breuklander

CHOCOLATE SYRUP CAKE

Combine $1\frac{1}{2}$ cups sour cream, 1 cup Karo syrup, 1 tsp. vanilla and 2 tbsp. sugar. Sift together and add to the above; 2 cups flour, 1 tsp. soda, $\frac{1}{4}$ tsp. salt and $\frac{1}{2}$ cup cocoa.

Mix thoroughly, then add 2 beaten eggs. Mix till smooth and fluffy. Bake in greased layer tins or in a flat pan. 350° for 30 to 35 minutes.

Mrs. Glen Van Zee

CHOCOLATE CAKE

3 sq. unsweetened chocolate, melted
 $\frac{2}{3}$ cup honey
 $1\frac{1}{4}$ cup sifted flour
1 tsp. soda
 $\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup sugar
1 tsp. vanilla
2 eggs, unbeaten
 $\frac{2}{3}$ cup water
 $\frac{3}{4}$ tsp. salt

Blend chocolate and honey. Cool to lukewarm. Sift flour once and measure. Add soda and salt. Sift 3 times. Cream shortening, add sugar gradually and beat together till light and fluffy. Add chocolate and honey mixture. Add vanilla. Add eggs one at a time, beating thoroughly after each. Add flour alternately with the water. Beat well after each addition. Bake in two 8 inch pans at 350° for 30 to 35 minutes.

Mrs. S. De Kock

CHOCOLATE CHIP CAKE

Sift into bowl;
 $2\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ cups sugar

4 tsp. baking powder
1 tsp. salt

Add:

$\frac{1}{2}$ cup veg. shortening
1 cup milk

1 tsp. vanilla

Beat for 2 minutes, add $\frac{1}{2}$ to $\frac{2}{3}$ cup unbeaten egg whites (about 4). Beat 2 minutes more. Fold in $\frac{1}{2}$ cup semi-sweet chocolate chips which have been ground in food chopper. Bake in layers 350° for 30 to 35 minutes.

Mrs. Bea Downey

CAKES (Continued)

IMPERIAL CHOCOLATE LAYER CAKE

2½ cups sifted cake flour	½ cup butter or substitute
2½ tsp. baking powder	1½ cups sugar
¼ tsp. salt	¾ cup milk
3 egg whites, stiffly beaten	1 tsp. vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly; add sugar gradually, creaming until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in two greased 9 inch layer pans in moderate oven. (375°F.) 25 to 30 minutes. Spread Hungarian Chocolate Frosting between layers and on top and sides of cake.

Double the recipe to make three 10 inch layers.

Mrs. G. I. Roorda

DATE CAKE

1 cup dates cut up, 1 cup boiling water, 1 tsp. soda. Pour water over dates and soda. Let stand until cool.

Add: 1 cup sugar, 1 tbsp. butter, 1 egg, 1¼ cups flour, 1 tsp. baking powder, ½ cup nut meats, ¼ tsp. salt.

Bake in moderate oven 350°.

Topping for cake: ½ cup sugar, ¾ cup water, 1 cup dates. Boil together for 15 minutes. Spread on cake.

Mrs. Herbert G. Mentink

DEVIL'S FOOD CAKE

2 cups white sugar	2 level tsp. soda in a little hot water
2/3 cup butter	Pinch of salt
2 eggs	1 tsp. baking powder
4 tbsp. cocoa in 1 cup hot water	3 cups flour
1 cup sour milk	2 tsp. vanilla

Bake 1 hour in a hot oven.

Mrs. Arie Schilder

RED DEVIL'S FOOD CAKE

½ cup butter	1 cup sour milk or buttermilk
1½ cups sugar	1 tsp. vanilla
2 eggs	2 cups minus 2 tablespoons of all purpose flour
4 tbsp. cocoa	¼ tsp. salt
2 tbsp. hot coffee (or more)	1 tsp. soda

Cream shortening. Add sugar, and cream well together. Blend in well beaten eggs. Mix cocoa and hot coffee together to form a paste.

Blend into the creamed mixture immediately.

Sift flour and measure. Then sift flour, soda, salt and add alternately with the sour milk to the creamed mixture. Add vanilla. Bake 350°.

Mrs. B. F. Vander Linden

DEVIL'S FOOD CAKE

Sift together in bowl;

1¼ cup sifted cake flour

1½ cups sugar

1 tsp. double action baking powder

½ tsp. soda

1 tsp. salt

Add:

½ cup Crisco or Spry

Beat for 2 minutes (150 strokes per min.) or with an electric mixer on medium speed.

Add:

Remaining milk

½ to ¾ cup unbeaten eggs

2 sq. melted chocolate

¼ tsp. red coloring if desired

Bake 30 to 35 minutes at 350° in 2 layer cake pans.

Mrs. John Hackert

CAKES (Continued)

DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup butter	2 tsp. baking powder
$1\frac{1}{4}$ cups sugar	1 tsp. soda (scant)
$\frac{3}{4}$ cup milk	$\frac{1}{2}$ cup cocoa
2 cups flour	$\frac{1}{2}$ cup hot water
2 eggs	

Cream butter, add sugar, egg yolks and milk in order given. Dissolve cocoa in hot water and add to butter mixture. Sift in flour and baking powder. Beat. Then add soda dissolved in 2 tbsp. hot water.

Fold in beaten egg whites.

Bake at 350°.

Mrs. Geo. Sterrenberg

BEST EVER FRUIT CAKE (Recipe of a noted cook in Georgia)

1 cup butter (heaping)	2 boxes raisins
2 cups sugar	1 box currants
6 eggs	$\frac{1}{2}$ lb. citron
2 tbsp. syrup	$\frac{1}{2}$ lb. English walnuts
1 tsp. salt	$\frac{1}{2}$ lb. pecans
1 tsp. soda	1 box dates
1 glass jelly	2 small bottles maraschino cherries,
1 glass grape juice or wine	(cut in halves)
5 cups flour	Cinnamon, nutmeg, cloves

Heat the nuts, fruit and dredge with flour before adding to mixture.

Leona Vander Linden

Mrs. Dodd

FRUIT CAKE

2 cups (1 lb.) butter	1 lb. each, raisins, sultanas, dates
2 cups sugar	$\frac{1}{2}$ lb. each; citron, candied cherries
12 eggs	(whole)
4 cups flour	$\frac{1}{4}$ lb. each; candied lemon peel,
1 lemon, juice and grated rind	orange peel
1 orange, juice and grated rind	2 slices candied pineapple (chopped)
4 cups (1 lb.) shelled nuts	2 tsp. salt
	2 tsp. baking powder
	1 tsp. each ground allspice and cloves

Cream butter, add sugar. Add eggs one at a time, beating well. Sprinkle the fruit with flour. Sift remaining dry ingredients and stir into batter. Add fruit juice and rind. Add floured fruit. Bake in loaf pans, greased and lined with wax paper.

Bake 350° 1 to 1½ hours. Makes 3 large loaves.

Mrs. W. G. Wing

GOLDEN YOLK CAKE

11 egg yolks	2 tsp. baking powder
2 cups sugar	$\frac{1}{4}$ tsp. salt
1 cup boiling milk	$\frac{1}{2}$ cup melted butter
2 cups cake flour	1 tsp. vanilla

Beat yolks light. Add sugar gradually and beat very light. Add hot milk gradually and mix until blended. Sift flour once, measure. Sift flour, baking powder and salt together 3 times. Add gradually to liquid and mix smooth. Fold in melted butter and vanilla. Pour into two 7 inch square pans which have been greased and lined with waxed paper. Bake in moderate oven (350) for 25 to 30 min.

This is an excellent cake to use egg yolks left from Angel Food.

Mrs. B. J. Brom

CAKES (Continued)

MARASCHINO CHERRY CAKE

Cream:

1½ cups sugar

1 cup shortening

Pour juice from small size jar of cherries into cup and fill with water.

Sift cake flour and measure 2½ cups, and 2½ tsp. baking powder and pinch of salt. Sift several times.

Add water and flour alternately to shortening, beating constantly. Add cherries, cut in pieces, and 1 cup shredded cocoanut. Stir well. Fold in beaten whites of three eggs.

Bake in layer tins, starting at 250°F. for 10 min., then at 350°F. for 20 min. more.

Mrs. G. I. Roorda

MARASCHINO CHERRY CAKE

2½ cups sifted cake flour

¼ cup cherry juice

1½ cups sugar

1 tsp. vanilla

3½ tsp. baking powder

2 tsp. almond extract

1 tsp. salt

4 egg whites unbeaten

½ cup Spry

18 cherries, well drained and chopped

¾ cup milk

½ cup walnuts, chopped

Sift flour, sugar, baking powder and salt in mixing bowl. Drop in Spry. Combine milk and cherry juice. Add ¾ cup of this liquid. Add flavoring. Beat 200 strokes (2 min. by hand). Add remaining liquid and egg whites and beat 200 strokes. Add cherries and nuts and blend. Bake in layers 350°F. 20 to 25 min.

Frost with pink frosting.

Mrs. Gradus Klein

ORANGE CAKE

½ cup butter

Pinch of salt

1 cup sugar

¾ cup sour milk

2 eggs

1 medium sized orange

2 cups flour

1 cup raisins

1 tsp. soda

Cream butter and sugar, add whole eggs one at a time. Sift dry ingredients and add alternately with the milk. Grind orange and raisins very fine. Add to batter. Bake in buttered tube pan 1 hour in moderate oven 350°F.

Mix ½ cup sugar and ½ cup orange juice until sugar is well dissolved. Pour over the hot cake when it is removed from the oven.

Miss Leona Vander Linden

PRUNE CAKE (2 Layers)

1 cup sugar

1 tsp. soda in 3 tbsp. prune juice

¾ cup shortening (seant)

1 tsp. baking powder (double acting)

3 eggs—reserve 1 yolk for filling

2 cups cake flour (sifted)

3 tbsp. sour cream

1 cup cooked-pitted prunes

Filling

1 egg yolk

2 tbsp. sour cream

½ cup sugar

Few grains salt

Butter—size of an egg

1 tsp. vanilla

Mix ingredients thoroughly and boil together until thick (Double Boiler). When cool spread between layers—sprinkle top with confectioners sugar or frost. Bake in moderate oven 350 degrees for 35 min.

Bess McBride

CAKES (Continued)

PRUNE CAKE

- | | |
|-------------------------------------|------------------|
| 2½ cups sugar | 1½ tsp. cinnamon |
| ¾ cup butter or butter & lard mixed | ¾ tsp. cloves |
| 1½ cups cooked prunes | 2 eggs beaten |
| 2½ tsp. soda | 3 cups flour |
| 1½ cups buttermilk or sour milk | |

Cream butter and sugar, add pitted prunes and well beaten eggs, then dry ingredients alternated with liquids. Bake in loaf or layers in a moderate oven at 350°. Mrs. J. Van Wyke

PINEAPPLE CAKE

- Cream: 1½ cup butter or Crisco 1½ cup sugar

Add: 1 cup pineapple; 2½ cups cake flour sifted with 4 tsp. baking powder alternately with ¼ cup water. Add 4 beaten egg whites and 1 tsp. vanilla.

Mrs. Ed. Bogaards
Mrs. H. W. Breuklander

PINEAPPLE UPSIDE DOWN CAKE

- | | |
|-------------------------------|----------------------|
| 1 cup butter | 1 cup milk |
| 2 cups brown sugar | 1½ cups sugar |
| 1 cup drained diced pineapple | 2 tsp. baking powder |
| 1 cup nuts | 1 tsp. vanilla |
| 1 cup chopped dates | 4 egg whites |
| ½ cup butter | ½ tsp. salt |
| 2 cups flour | |

Put 1 cup butter in pan. When melted add brown sugar. Boil up and add pineapple, dates and nuts. Let simmer while mixing cake.

Cream ½ cup butter and sugar. Beat well. Add flour, baking powder and salt alternately with milk. Add egg whites and vanilla. Pour over fruit mixture. Bake in moderate oven 350°F. When done remove from pan immediately. Serves 20. Mrs. J. Klein

PUDDING CAKE

Cream ¼ cup shortening, 1 tsp. vanilla, 1 cup dark corn syrup. Add 1 well beaten egg and beat. Then add 1 package Royal or Jello Vanilla pudding. Beat. Sift 2 cups cake flour, ½ tsp. salt, 3 tsp. baking powder and add to first mixture alternately with 1 cup milk. Bake 350°F. 30 to 35 min.

Mrs. Gradus Klein

WHIPPED CREAM CAKE

- | | |
|----------------------|----------------------|
| 3 egg whites | ½ tsp. salt |
| 1 cup whipping cream | 2 tsp. baking powder |
| 1½ cups sugar | ½ cup water |
| 2 cups cake flour | 1 tsp. vanilla |

Beat egg whites stiff. Whip the cream and fold into whipped egg whites. Sift sugar, salt, flour and baking powder 3 times. Add alternately with the water. Add vanilla.

Mrs. L. H. Vander Linden

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CAKES (Continued)

SPICE CAKE

1 cup sugar
1 cup sour milk
1 tsp. soda
1 tsp. cinnamon

1 tsp. cloves
1 tsp. nutmeg
 $\frac{1}{2}$ tsp. allspice
Pinch of salt

All mixed together.

Stir 1 cup of flour into the mixture. Add a scant cup of lard, then add one more cup of flour. 1 cup of raisins. Bake 1 hour in a moderate oven.

Mrs. W. A. Roorda

SOUR CREAM CAKE

Beat 1 egg. Add $\frac{3}{4}$ cup sugar. Beat until smooth. Add 1 cup sour cream. Sift— $1\frac{1}{4}$ cups sifted flour, 1 tsp. soda, 1 tsp. baking powder, $\frac{1}{2}$ tsp. salt. Add to egg mixture. Beat until smooth. Add $\frac{1}{4}$ tsp. vanilla. Pour into 9 inch square pan. Sprinkle with $\frac{1}{4}$ cup sugar, 1 tsp. cinnamon and $\frac{1}{2}$ tsp. nutmeg. Bake in moderate oven (350°) for 40 min. or until it shrinks from pan.

Mrs. Paul Roorda

LARGE SOUR CREAM CAKE

2 cups sugar
2 tsp. soda
 $\frac{3}{4}$ tsp. salt
1 tsp. baking powder
 $2\frac{2}{3}$ cup cocoa

3 cups flour
2 eggs
2 cups sour cream
2 tsp. vanilla

Beat yolks until light—add sour cream and vanilla. Then sift dry ingredients. If cream is too thick add water. Lastly egg whites. Bake. 350° for 35 min.

Mrs. J. Van Wyk

SPANISH BUN CAKE

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cup brown sugar
1 cup sour milk
3 egg yolks
1 tsp. soda
2 cups flour

1 tsp. vanilla
1 tsp. baking powder
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. nutmeg

Cream butter and sugar—Add yolks and dry ingredients alternately with milk. Pour into flat pan.

Over top spread, 2 egg whites beaten, 1 cup brown sugar, 1 cup nut meats. Bake for 45 min. in 350° oven.

Mrs. A. Schilder

SPICE CAKE

4 eggs
2 cups sugar
1 cup butter
1 cup sweet milk
 $3\frac{1}{2}$ cups cake flour

3 tsp. baking powder
2 tsp. cinnamon
2 tsp. allspice
1 tsp. cloves
 $\frac{1}{4}$ tsp. ginger

Cream butter and sugar—Add beaten eggs. Sift dry ingredients and add alternately with milk. Bake in 3 layers for 30 min. at 375°. Put together with boiled icing while hot.

BUSY DAY CAKE

Sift together 2 cups cake flour, 1 cup sugar, $\frac{1}{4}$ tsp. salt, $2\frac{1}{2}$ tsp. baking powder. Add $2\frac{2}{3}$ cup milk, $\frac{1}{2}$ cup butter (measured in milk), 1 unbeaten egg, 1 tsp. vanilla. Stir until mixed, then beat for 2 min. Bake at 350° until cake shrinks from sides of the pan. When slightly cooled cover with the following icing and place under broiler until lightly brown. Icing: 3 tbsp. melted butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup cocoanut, 2 tbsp. cream. Mix well before spreading on cake.

Mrs. Bob Kuyper

CAKES (Continued)

SPONGE CAKE

- | | |
|--------------------|-----------------------|
| 6 eggs, separated | 1½ cups sifted flour |
| 6 tbsp. cold water | 1½ tsp. baking powder |
| 1½ cups sugar | 1 tsp. vanilla |
| | salt |

Beat egg whites, adding baking powder and salt to the whites. Beat egg yolks until light yellow and add the water, continue beating. Gradually add sugar and flour. Fold in the stiffly beaten egg whites. Bake in tube pan for one hour 325°.

Mrs. E. H. Tanis

SNICKERDOODLE

- | | |
|------------------------|---|
| 1 cup sugar | ½ to 1 tsp. soda depending on the sour- |
| 1 cup sour cream | ness of cream |
| ½ tsp. salt | 2 egg yolks beaten |
| 2 cups flour (sifted) | 2 beaten egg whites |
| 1 tsp. cream of tartar | 1 tsp. vanilla |

Combine all ingredients and put in greased flat shallow pan. Mix some brown sugar with cinnamon and sprinkle over the top. Dot with butter. Bake 12 to 15 min. at 325°-350°. Makes 16 generous servings. Very good served with fruit or whipped cream topping.

Mrs. Mason Olcott

TULBAND

- | | |
|---------------------|---------------------------------------|
| 1½ lbs. brown sugar | 3 tsp. cloves |
| ¾ lb. butter | 2 lbs. raisins (seeded) |
| 5 eggs | 1 lb. currants |
| 2 lbs. flour | ½ lb. lemon peel or citron |
| 1 qt. sour milk | 3 tsp. soda (dissolved in cold water) |
| 4 tsp. cinnamon | |

Cream butter and sugar. Add beaten eggs, then all dry ingredients alternately with the sour milk. Last add the soda.

Bake in 2 tube pans, greased with ½ cup butter each.

Bake 3 hrs. at 300°F.

Mrs. H. P. Scholte

RHUBARB UPSIDE-DOWN CAKE

- | | |
|------------------------|----------------------|
| 3 cups cut rhubarb | 2 eggs-beaten |
| 10 marshmallows halved | 1¾ cup flour |
| ¾ cup sugar | ¼ tsp. salt |
| ½ cup shortening | 3 tsp. baking powder |
| 1 cup sugar | ½ cup milk |

Arrange rhubarb in bottom of a 10 inch skillet. Add marshmallows and ¾ cup sugar.

Cake batter: Cream shortening and 1 cup sugar. Add eggs. Beat thoroughly. Add sifted dry ingredients alternately with milk. Pour the batter over the rhubarb.

Bake 1 hour at 350°.

Mrs. Vernon Bobbitt

NOUGAT CAKE

- | | |
|---------------------------------------|---------------------------|
| 2 cups sugar | 2¼ cups sifted cake flour |
| ½ cup butter | 2 tsp. baking powder |
| 1 cup water | 4 egg whites |
| ½ tsp. each vanilla, lemon and orange | |

Cream butter and sugar—1 tbsp. boiling water can be added if butter is hard. Add 2 cups flour gradually, until mixture is like corn meal. Add water ½ cup at a time. Beat very hard. Fold in ¼ cup flour with baking powder. Mix but do not beat. Lastly well beaten egg whites. Bake for 35 min. in 350° to 375° oven. Two layers.

Mrs. Geo. Gaass

CAKES (Continued)

JIFFY WHITE CAKE

1 cup sugar	$\frac{1}{3}$ cup butter
$\frac{2}{3}$ cup milk	$\frac{1}{4}$ tsp. salt
1 egg beaten	1 tsp. vanilla
$1\frac{1}{4}$ cup flour	$2\frac{1}{2}$ tsp. baking powder

Sift dry ingredients into a large bowl. Have milk, butter and egg at room temperature. Add all at once. Beat. Bake at 375° for 25 min.

Topping: Mix $\frac{1}{4}$ cup brown sugar, 3 tbsp. flour and 1 tsp. cinnamon. Put in 2 tbsp. butter. Sprinkle over batter before baking.

Mrs. Wm. Bruinekool

CHEAP WHITE CAKE

$\frac{1}{4}$ cup butter	1 rounding tsp. baking powder
1 cup sugar	2 egg whites
$1\frac{1}{2}$ cup cake flour	1 tsp. vanilla

Put butter in cup and on this put the egg whites and fill cup with cold water. Sift dry ingredients twice and put butter, egg and water over flour and beat 5 min.

Mrs. Dalzell

WHITE CAKE

2 beaten eggs	1 tsp. baking powder
1 cup sugar	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	$\frac{1}{2}$ cup milk
1 cup cake flour	

Heat milk to boiling and dissolve 1 tbsp. butter in hot milk. Bake at 350° . Mix in order given. When still warm take 5 tbsp. of brown sugar, 2 tbsp. cream, 3 tbsp. butter. Mix and add 1 cup cocoanut. Spread over cake and put under broiler until brown.

Mrs. Wm. Bruinekool

PERFECT WHITE CAKE

$\frac{2}{3}$ cup butter (or Crisco)	3 tsp. baking powder
2 cups sugar	1 tsp. vanilla
3 cups flour	6 egg whites
1 cup milk	

Cream butter thoroughly. Add 1 cup sugar gradually and cream. Fold in flour and milk alternately. Add baking powder to last $\frac{1}{2}$ cup of flour. Fold in stiffly beaten egg whites to which 1 cup of sugar has been added (add gradually). Bake at 370° . (Makes a very large cake.)

Mrs. J. De Haan

DR. J. J. SYBENGA, M.D., F.A.C.S.

710 WASHINGTON ST.

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CAKES (Continued)

WHITE CAKE

- | | |
|----------------------------|-------------------------------|
| 2 c. sugar | $\frac{1}{2}$ c. butter |
| 3 c. flour | $\frac{1}{2}$ c. water |
| 3 level tsp. baking powder | Add together to flour mixture |
| Sift 5 times | |

To thin batter add: 1 cup water—about $\frac{1}{4}$ cup at a time
1 tsp. vanilla, 5 egg whites beaten until very stiff.

Beat in egg whites

Bake in 350 degree oven for 30 minutes. This makes 2 layers—9 inch cake tins.
Mrs. Henry Klyn

WHITE CAKE

- | | |
|--|-----------------------------|
| 2 c. sugar | 3 c. cake flour |
| $\frac{1}{3}$ cup butter and $\frac{1}{3}$ c. Crisco | 4 teaspoons baking powder |
| $1\frac{1}{4}$ cups milk (lukewarm) | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | 5 egg whites |

Sift dry ingredients 3 or 4 times. Cream sugar and shortening until creamy. Add all of milk and vanilla at once. Add all of flour at one time using about 50 or 60 strokes. Fold in beaten egg whites. Bake in two 8 inch pans at 350 to 375 degrees for 35 minutes.

Mrs. M. M. De Reus

MAPLE NUT CAKE

- | | |
|--|-----------------------------------|
| $1\frac{1}{2}$ c. sugar | 1 tsp. salt |
| $\frac{1}{2}$ c. shortening | 3 eggs. Keep one white for icing. |
| 1 c. milk and add 1 tsp. maple flavoring to the milk | |

$2\frac{1}{2}$ cups flour, sift before measuring. Add $2\frac{1}{2}$ tsp. baking powder. Sift 2 times. $\frac{1}{2}$ cup walnuts. Cream butter, add sugar gradually, add salt and cream till well blended. Add eggs one at a time and beat well, add milk and flour alternately, add nuts. Bake in two 9 inch pans 30 to 35 minutes at 350 degrees.

Icing: 1 egg white, 4 tbsp. of water, pinch of salt, 1 pinch of cream of tartar, flavoring—almond preferred. Put in double boiler over boiling water. Beat 7 minutes.

Mrs. S. De Kock

WHITE CAKE OR LADY BALTIMORE

- | | |
|---------------------------------|---------------------------|
| 1 c. butter | 1 tsp. vanilla |
| 2 c. sugar | 1 tsp. lemon extract |
| $1\frac{1}{2}$ c. milk or water | $\frac{1}{2}$ tsp. almond |
| 3 tsp. baking powder | 3 c. flour |
| $\frac{1}{4}$ tsp. salt | 6 egg whites beaten |

Cream butter and sugar and beat. Add milk, salt, extracts, flour and baking powder and beat 3 minutes. Lastly stir in stiffly beaten egg whites. Bake at 350 degrees for 35 to 40 minutes.

Mrs. J. P. Klein

SPONGE CAKES WITH CREAM FILLING

- | | |
|-------------------------|----------------------------------|
| 4 eggs | 1 c. flour |
| 1 c. sugar | $\frac{1}{2}$ tsp. baking powder |
| $\frac{1}{2}$ tsp. salt | 1 tbsp. cold water |
| juice of 1 lemon | |

Beat yolks—add sugar—salt, and lemon juice. Beat whites and add alternately with flour and baking powder. Last of all the cold water. Bake in muffin tins—when cold hollow out part of center and fill with sweetened whipped cream. Makes 16.

Mrs. H. P. Scholte

CAKES (Continued)

FRUIT STRIPS

1½ c. sugar	½ tsp. salt
1½ c. nuts	3 eggs
2 tablespoon milk	1 c. dates chopped
1½ c. flour	½ tsp. baking powder

Beat eggs, add sugar, milk and dates. Sift flour, salt and baking powder and nuts. Add to first mixture and bake in shallow pan. Cut in strips, and when cold roll in powdered sugar.

Mrs. M. T. Klein

CUP CAKES (Makes 9 cakes)

½ c. sugar	¼ c. butter
1 beaten egg	½ c. milk
1 c. flour	1 tsp. baking powder
1 tsp. vanilla	Pinch of salt

Cream butter and sugar, then the beaten egg and milk, and vanilla. Sift flour, baking powder and salt, add and beat. Bake at 350 degrees for 10 minutes.

Mrs. Wm. Bruinekool

ORANGE CUP CAKES

½ c. butter	1 tsp. vanilla
2 beaten eggs	¼ tsp. orange rind
2/3 c. sour milk	1 tsp. soda dissolved in 2 tbsp. boil-
2 c. flour	water
½ tsp. salt	1 c. raisins put through food chopper
½ tsp. baking powder	Dates may be used if preferred

Cream butter, add sugar gradually, then eggs, add flour, salt, and baking powder alternately with sour milk. Add vanilla and orange rind. Add soda last. Pour in muffin pans, bake 30 minutes at 350°. While cakes are still hot, pour over the following mixture: Juice of 1 orange, ½ cup sugar, or frost with 2 cups powdered sugar, 2 tbsp. soft butter, ½ tsp. salt. Moisten to spreading consistency with orange juice.

Mrs. J. G. Klein

LIGHTNING TEA CAKES

¾ c. granulated or powdered sugar	1 egg
1½ c. flour	½ c. milk
2 level tsp. baking powder	½ tsp. vanilla
3 tbs. butter melted	

Sift together the dry ingredients. Make a well in center of mixture. Pour in melted butter, egg and vanilla and milk. Stir all together and beat vigorously for 2 minutes. Fill well buttered muffin pans half full and bake 15 minutes in moderate oven.

Dorothy Wormhoudt

SOUR CREAM TEA CAKES

1 c. sour cream	1 c. sugar
2 eggs	½ tsp. salt
½ tsp. soda	2 tsp. baking powder
1½ c. flour	

Mix soda with cream. Add sugar and beaten eggs. Sift flour, salt and baking powder, and combine with sour cream mixture. Bake in muffin tins at 350° for 20 minutes.

Mrs. Edward Cook

CAKES (Continued)

FLUFFY FROSTING WHITE

1 $\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. water
$\frac{1}{8}$ tsp. salt	3 egg whites
12 marshmallows	

Cook sugar, water and salt until syrup forms a soft ball in cold water. Pour slowly over 3 egg whites beaten stiff, beating mixture as you do so. While icing is still hot fold in 12 marshmallows, which have been cut in pieces. Beat until of a consistency to spread

Mrs. C. W. Vandenberg

BROWN SUGAR CAKE FILLING

1 c. white sugar	$\frac{1}{2}$ c. cream
1 c. brown sugar	

Boil until thick enough, about 5 minutes, then add flavoring. Beat and spread on cake.

Mrs. Wm. Van Heukelom

CHOCOLATE FROSTING

1 c. sugar	1 egg
3 tbsp. milk	pinch of salt

Beat together. Then add: 2 tbsp. butter and 1 square of chocolate (cut up). Stir constantly. Boil 3 minutes, by the clock. Add 1 tsp. vanilla. Beat until ready to spread.

Mrs. Bob Kuyper

ICING FOR CHOCOLATE CAKE

3 tbsp. Crisco	1 $\frac{1}{2}$ tbsp. cocoa
5 tbsp. cream	

Heat the above three ingredients. While still hot add 2 cups powdered sugar and vanilla.

Mrs. Prescott W. Steenhoek

CREAMY CHOCOLATE FROSTING

Combine 1 pkg. chocolate chips with $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup milk over low heat. Stir constantly until mixture boils. Then boil 2 minutes without stirring. Add $\frac{1}{2}$ tsp. vanilla. Cool without stirring. Then beat until of spreading consistency.

Mrs. J. A. Van Zuuk

HUNGARIAN CHOCOLATE FROSTING

5 squares Baker's Unsweetened Chocolate	2 $\frac{1}{2}$ tbsp. hot water
1 $\frac{1}{2}$ c. confectioner's sugar	3 egg yolks
	4 tbsp. butter

Melt chocolate in double boiler. Remove from boiling water, add sugar and water and blend. Add egg yolks, one at a time, beating well after each addition. Add butter, a tablespoon at a time, beating thoroughly after each amount. Makes enough frosting to cover tops and sides of two 9 inch layers. Double the recipe to make enough frosting to cover tops and sides of three 10-inch layers.

Mrs. G. I. Roorda

MOCHA ICING

5 tsp. butter	6 tsp. coffee (hot)
3 $\frac{1}{2}$ c. confection sugar	4 tsp. flavoring
$\frac{1}{4}$ c. cocoa	

Add butter to hot coffee, powdered sugar and cocoa.

Mrs. C. W. Vandenberg

CAKES (Continued)

DOUBLE BOILER ORANGE FROSTING

2 egg whites unbeaten
1 $\frac{1}{2}$ c. sugar
5 tbsp. orange juice

1 $\frac{1}{2}$ tsp. white corn syrup
1 tsp. grated orange rind
1 tsp. grated lemon rind

Combine egg whites, sugar, orange juice and syrup in double boiler. Place over rapidly boiling water and beat seven minutes or until stiff enough to stand in peaks. Remove from fire. Add grated orange and lemon rind. Continue to beat until ready to spread.

Mrs. M. Schippers

CHOCOLATE FROSTING

1 beaten egg
1 c. sugar
3 tablespoons of cream

2 tablespoons of butter
3 squares of chocolate
Bring to a boil and beat
Mrs. Herbert G. Mentink

PINEAPPLE FROSTING

1 small can pineapple
 $\frac{1}{2}$ c. sugar
1 tbsp. flour

1 level tbsp. butter
pinch of salt

Boil all together and let cool and spread over cake and put 7 minute frosting on top of this.

Mrs. M. T. Klein

QUEEN'S LEMON FILLING

4 beaten egg yolks
1 c. sugar

$\frac{1}{2}$ c. butter
Juice of 1 lemon

Cook in double boiler until like thick cream.

Mrs. Henry Cox

QUICK CARAMEL FROSTING

Combine:

$\frac{3}{4}$ c. brown sugar
 $\frac{3}{4}$ c. white sugar

$\frac{1}{4}$ c. corn syrup
 $\frac{1}{4}$ c. cold water

Cook until syrup forms a soft ball in water. Remove from fire, pour into bowl in which $\frac{1}{4}$ cup butter has been placed. Cool without stirring, add $\frac{1}{2}$ tsp. vanilla and beat until ready to spread.

Mrs. Bob Kuyper

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CAKES (Continued)

RAISIN CAKE FILLING

- | | |
|---------------------------------------|------------------------------------|
| ½ c. raisins, soften in boiling water | 1 c. milk scalding |
| 10 minutes and drain. | 1 tsp. vanilla |
| 1 c. sugar | ¼ tsp. almond extract |
| 2 rounding tbsp. flour | ⅛ tsp. salt |
| 3 egg yolks | ½ c. nut meats (almonds preferred) |

Mix sugar, flour and salt—add hot milk, return to stove and cook until thick. Add beaten egg yolks to which has been added slowly a little of the cooked mixture. Cook ½ minute longer. Let cool, add nuts and flavoring. Use as cake filling.

Mrs. J. G. Klein

PINK FROSTING

- | | |
|-----------------|----------------------------------|
| 2 tbsp. butter | ½ tsp. salt |
| 2 tbsp. Spry | 4 cup sifted confectioners sugar |
| 1 tbsp. vanilla | 9 tbsp. scalded cream |
| ½ tsp. almond | Red cake coloring |

Combine Spry, butter, vanilla, almond and salt and blend. Beat in ½ sup confectioner sugar. Add hot cream alternately with remaining sugar, beating well after each addition. Add only enough cream to make a nice spreading consistency. Add a few drops of red cake coloring to tint a delicate pink.

Mrs. Gradus Klein

QUICK CARMEL ICING

- | | |
|-------------------|----------------|
| 1 cup brown sugar | 3 tbsp. butter |
| 3 tbsp. cream | |

Let come to boil and beat till ready to spread.

Mrs. M. Schippers

BOILED FROSTING

- | | |
|----------------|------------|
| 1½ cup sugar | ½ cup milk |
| 1 tbsp. butter | |

Boil until almost brittle. Then put in cool place until cool. Beat till white, and right consistency to spread. Flavor with vanilla.

Mrs. M. W. Huyser

POWDERED SUGAR FROSTING

In mixing bowl put: 2 cups powdered sugar; ¼ tsp. salt, ⅓ cup cocoa, 2 tbsp. butter, 1 tsp. vanilla, 1 egg.

Beat all ingredients until smooth. If too stiff for spreading add a little milk until right to spread.

Mrs. G. G. Klein

CHOCOLATE ICING

- | | |
|----------------------|----------------|
| 1½ squares chocolate | 4 tbsp. cream |
| 1 egg | 1 tbsp. butter |
| 1 cup sugar | 1 tsp. vanilla |

Melt chocolate, beat egg until light, add sugar, cream. Stir constantly until a full rounding boil. Removing from fire, add butter and vanilla, and beat until creamy.

Mrs. M. W. Huyser

BOILED FROSTING

- | | |
|------------------------|-----------------------------------|
| ¾ cup granulated sugar | 4 marshmallows (broken in pieces) |
| ¼ tsp. cream of tartar | 1 egg white beaten stiff |
| ½ cup boiling water | |

Dissolve sugar, cream of tartar in boiling water. Place over fire and boil until a small amount of syrup forms a soft ball in cold water or spins a long thread (238° F.) Add the marshmallows and stir until dissolved. Pour syrup over beaten egg whites, heating constantly. Continue beating until stiff enough to spread.

Mrs. G. Klein

CAKES (Continued)

MARSHMALLOW COCONUT CREAM FROSTING

2/3 cup heavy cream
1 tsp. sugar

12 marshmallows
½ cup moist coconut

Whip cream until stiff, adding sugar, then fold in marshmallows snipped into small pieces, also coconut. And pile roughly on cake. Frosting for one cake.

Mrs. C. W. Vandenberg

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CANDIES

"SWEETS TO THE SWEET"

BURNT SUGAR CANDY

3 cups sugar
½ cup melted butter

1 cup condensed milk
1 teaspoon vanilla

Melt one cup sugar, add one-half cup melted butter. Then heat milk and remaining sugar. Boil until soft ball is formed in water, then add vanilla and beat until cool, drop from spoon on greased pan. Nuts may be added.

Mrs. A. B. Van Houweling

BUTTER SCOTCH

1 cup sugar
¼ cup molasses
1 tbsp. vinegar

2 tbsp. boiling water
½ cup butter

Boil ingredients together until, when dropped in cold water, it will become brittle. Turn into well buttered pan, when slightly cool mark with sharp pointed knife.

Mrs. George G. Glass

CEREAL CANDY

1 package rice crispies
2 squares of baking chocolate

16 marshmallows

Cut marshmallows with scissors, and put chocolate and marshmallows in top of double boiler until melted. Stir in rice crispies, and pour into buttered pan. Cut in desired sizes.

Mrs. Gerard Gosselink

COCOANUT CREAM CANDY

1 tbsp. butter
¾ cup milk
2 cups sugar

½ cup shredded cocoanut
½ tsp. vanilla extract

Melt butter in saucepan; add milk and sugar; stir until sugar is dissolved, heating slowly; boil to soft ball stage; remove from fire and pour on buttered platter. When almost cold start beating, and beat until creamy. Add cocoanut and vanilla. Pour into buttered tins and cut in squares.

Mrs. G. I. Roorda

DAINTIES

4 envelopes Gelatine
1 cup cold water
1 ½ cups boiling water
4 cups sugar

¼ tsp. salt
Red and green coloring-paste or liquid
½ tsp. peppermint extract
1 tsp. cinnamon extract

Heat sugar, salt and boiling water to boiling point. Pour cold water in bowl, and sprinkle gelatine on top of water. Add to hot syrup and stir until dissolved. Boil slowly for 15 minutes. Remove from fire and divide into two equal parts. Color one part a delicate red and flavor it with cinnamon extract; color the other part a delicate green and flavor with peppermint extract. Rinse two pans (size about 8 by 4 inches) in cold water and pour in the candy mixture to the depth of about ¾ inch and put in a cool place (not a refrigerator) allowing candy to thicken for at least 12 hours. With a wet sharp knife loosen around edges of pan, turn out on board lightly covered with powdered or granulated sugar. Cut into cubes and roll in powdered or fine granulated sugar.

Any coloring or preferred flavoring may be used in the above.

Mrs. Bert Baron

CANDIES (Continued)

DATE BOLOGNA CANDY

2 cups sugar	$\frac{1}{2}$ cup nut meats
1 cup milk	$\frac{1}{2}$ cup coconut
1 lb. dates cut in small pieces	

Boil sugar and milk to soft ball stage. Add cut dates and cook until mixture leaves sides of pan. Add nuts and cocoanut. When mixture thickens, pour out on wet cloth and make into a long roll. Slice when cold.

Mrs. B. J. Brom

DIVINITY CANDY

First part	Second part
1 cup sugar	3 cups sugar
$\frac{1}{2}$ cup water	1 cup white corn syrup
Boil together until it threads	$\frac{1}{2}$ cup water
	Boil until it threads

Beat three egg whites stiff, then add first part of syrup, flavor, and keep beating until second part of syrup forms soft ball in cold water, then add to same mixture and beat until real stiff and pour on platter. When cold, shape with hands and dip into chocolate melted over hot water.

Mrs. W. D. VanSittert

UNCOOKED FONDANT

1 egg white in glass, in another glass put rich cream to exact level of egg white. Then mix the two and beat well. Work in gradually—first with fork, then with fingers, confectioners sugar until mass is like firm dough free from stickiness. Put in crock, cover with damp napkin, set in cool place over night. Then proceed as with cooked fondant.

Mrs. B. J. Brom

FONDANT CHOCOLATE CREAMS

4 cups granulated sugar	2 cups fresh, whole milk
-------------------------	--------------------------

Heat the milk and sugar in a 6 qt. kettle, with constant stirring, until the sugar is dissolved. Then boil rapidly, without stirring, to 232 Fahr. or 234 Fahr. (soft-ball stage). Pour into a smooth pan or kettle, cool to room temperature, start heating slowly with a large spoon, add flavoring to taste, continue beating till it becomes dull-white and creamy. Let stand, best in a cool place, till it "sets." Roll small portions in the hands to proper shape and place on wax paper to harden.

Melt $\frac{1}{2}$ lb. to 1 lb. of "dipping" chocolate in a double boiler, stir until smooth. Thin, if necessary, with a small amount of fresh cocoa-butter or paraffin. Cool somewhat, with slow stirring. Dip the prepared centers in the melted chocolate, using both a dipping fork and a table spoon. Lay on wax paper to harden. Store in a tight box in a cool place.

Dr. T. H. Liggett

FUDGE

2 cups sugar	2 Hershey bars
1 small can condensed milk	$\frac{1}{2}$ cup nuts
2 tbsps. cocoa	heaping tbsps. butter

Boil sugar, milk, and cocoa until it forms a soft ball in cold water. Add the Hershey bars broken in small pieces, nuts and butter.

Mrs. H. G. Mentink

CANDIES (Continued)

CHOCOLATE FUDGE

- | | |
|-----------------------------|------------------------------------|
| 2 cups white sugar | 2 squares Bakers chocolate |
| 1 cup brown sugar | $\frac{1}{4}$ cup white corn syrup |
| 1 heaping tbsp. corn starch | 1 cup milk |
| 1 tsp. salt | 1 rounded tbsp. butter |

Mix dry ingredients, add milk, syrup and butter, cook until it forms soft ball in cold water. Take from fire, cool slightly, beat until creamy. Add one-half cup nut meats and one teaspoon vanilla. Pour into buttered pan and cut into squares.
Mrs. C. W. Van Vark

PEANUT BUTTER FUDGE

- | | |
|--------------------------------------|----------------|
| $1\frac{1}{2}$ cups granulated sugar | 2 tbsp. cocoa |
| $1\frac{1}{2}$ cups brown sugar | 1 cup top milk |

Cook to soft ball stage. Add two tablespoons of peanut butter and 1 teaspoon vanilla. When it begins to thicken, beat until thick and pour into buttered pan. When cool, cut into squares.

Mrs. J. A. Van Zuuk

MARSHMALLOWS

- | | |
|-------------------------|------------------|
| 4 cups granulated sugar | 1 cup cold water |
|-------------------------|------------------|

Boil until it forms a soft ball in water. Dissolve one box of gelatine in $\frac{3}{4}$ cup of cold water, pour boiled mixture over the gelatine slowly, and beat until stiff and white. Flavor and color when about half done. Sprinkle powdered sugar evenly in square pan. Pour in mixture and sprinkle top with powdered sugar. When set cut in squares and roll in powdered sugar.

Hattie Cox Van Cleave

MARSHMALLOW COCOANUT SQUARES

- | | |
|------------------------|--------------------------------------|
| 2 cups sugar | 2 tbsp. butter |
| 1 cup light corn syrup | 16 marshmallows cut |
| 1 cup milk | $1\frac{1}{2}$ cup shredded cocoanut |

Cook sugar, syrup and milk to a soft ball stage (238 degrees). Add butter. Cool in pan till lukewarm (110 degrees). Stir in marshmallows and cocoanut and beat until creamy. Turn into oiled pan and mark into squares.

Mrs. B. J. Brom

AFTER-DINNER MINTS

- | | |
|---------------------------------|------------------------------------|
| 2 cups sugar | $\frac{1}{4}$ tsp. cream of tartar |
| $\frac{2}{3}$ cup boiling water | 1 tsp. vinegar |

Put in saucepan, mix thoroughly, stir until sugar is dissolved, wash down sides of saucepan with brush dipped in cold water and boil without stirring to 265 degrees F. or until a decidedly firm ball is formed. Pour onto slightly oiled platter and leave until cool enough to handle. Pull candy with fingers and while pulling add a few drops of peppermint and coloring.

When too stiff to pull stretch in a long rope $\frac{1}{2}$ inch in diameter and cut with scissors in small pieces. Put at once into a bowl of powdered sugar until sugary. These mints can be made during the warm months of the year.

When first pulled the candies are hard. Frequently it takes two or three days for them to become sugary.

Mrs. G. I. Roorda

SALTED PEANUTS

Two pounds uncooked peanuts. Shell and pour boiling water over nuts to remove red hulls. Put oil in sauce pan to the depth of two inches, heat as for doughnuts. Then drop in enough peanuts to cover bottom of pan. Cook until light brown, then place them on paper to cool, and when cool salt them.

Mrs. P. H. Kuyper

CANDIES (Continued)

PENOCHIE

3 cups brown sugar
 $\frac{3}{4}$ cup milk
2 tbs. butter

1 cup nut meats
1 tsp. vanilla
pinch of salt

Boil sugar, milk, and salt until it forms soft ball in water, cool, then add nuts and vanilla and beat until creamy, pour on buttered platter.

Mrs. David Renaud

NEVER-FAIL POPCORN BALLS

2 cups sugar
1 cup corn syrup
 $\frac{1}{2}$ tsp. cream of tartar

1 tbs. butter
 $\frac{1}{2}$ tsp. soda
6 qts. popped corn

Cook first 4 ingredients to hard ball stage. Remove from fire. Add soda. Sprinkle a little salt over popped corn and pour candy over popcorn. Form into balls.

Mrs. William Vander Lugt

POPPED CORN WITH MARSHMALLOWS

Put one third cup butter in heavy skillet. Add about 20 marshmallows and let melt stirring constantly to keep from burning. When melted and a golden brown color pour in 3 quarts of popped corn and stir. Sprinkle in a little salt and let cool.

Mrs. Bert Baron

SALTED ALMONDS (6 portions)

$\frac{1}{4}$ lb. almonds (shelled)
1 qt. boiling water

1 tsp. salt
3 tbs. olive oil

Allow the almonds to stand in boiling water in a covered utensil for fifteen minutes. Rinse off with hot water and place in colander. Remove skins. Place oil in a frying pan, when hot add nuts. Stir constantly over moderate fire for fifteen minutes. Pour into clean cloth. Rub off any oil which remains on almonds. Sprinkle salt over almonds while warm. When thoroughly cooled, place the nuts in a covered tin can until ready to serve.

Mrs. B. J. Brom

CENTRAL COLLEGE TAFFY

1 $\frac{1}{2}$ lbs. sugar (3 cups)
 $\frac{1}{2}$ pint (1 cup) water
1 tbs. glycerine
1 tbs. vinegar

$\frac{1}{4}$ lb. butter ($\frac{1}{2}$ cup)
1 tsp. vanilla extract
 $\frac{1}{2}$ tsp. peppermint extract
Few drops red coloring

Put into a sauce pan the sugar, water, glycerine, vinegar, and butter, and boil without stirring until it registers 300 degrees by the thermometer, or until, when tested in cold water, it is quite brittle.

Pour into two buttered platters. Flavor one with vanilla extract and the other with peppermint, to which the red coloring is added.

Pull as soon as cool enough to handle, into long strips, twist a red and white strip together and cut with buttered scissors into neat pieces. Wrap in waxed paper.

Mrs. T. H. Liggett

MOLASSES TAFFY

2 tbs. butter
 $\frac{1}{2}$ cup water
1 cup molasses

3 tbs. sugar
 $\frac{1}{8}$ tsp. soda
4 tbs. corn syrup

Put all ingredients in pan and stir until butter melts, and sugar dissolves. Boil until it forms a hard ball in cold water. Pour on buttered platter and cool. Pull until a light color, using butter on the hands. Clip into small pieces and keep in a cool place.

Mrs. Carrie Halbert

CANDIES (Continued)

OLD-FASHIONED TAFFY

1 lb. (1 pint) Karo or molasses
1 tbs. vinegar
1 ounce (2 tbs.) butter

$\frac{1}{2}$ tsp. lemon extract
 $\frac{1}{4}$ tsp. ginger extract

Put molasses into sauce pan, and allow to boil for ten minutes; stir to prevent boiling over; then add vinegar and butter. Boil again till it reaches 300 degrees, or when a little dropped into cold water becomes quite brittle, add the extracts and pour into buttered tins. Corn-starch or butter on hands makes it easier to pull. Pull as soon as cool enough to handle.

ENGLISH TOFFEE

$\frac{1}{2}$ lb. butter
1 cup sugar
1 cup broken pecan meats

2 plain Hershey bars
pinch of salt

Carmelize sugar (Stir constantly in small pan over low heat.) At the same time melt the butter in saucepan. Add caramelized sugar to melted butter. Simmer together, stirring constantly for 5 minutes. Add salt and nuts. Pour into buttered pan. Break Hershey bars into small pieces and spread on top of warm candy. Sprinkle with nut meats if desired. Mrs. William Vander Lugt

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COOKIES AND DOUGHNUTS

"The more you eat, the more you want,
Of that there is no question
And never were they known to leave
A trace of indigestion."

ALMOND LETTERS (DUTCH)

2 egg yolks, beaten	3 tbsp. flour (rounding)
1 1/4 cups sugar	3 1/2 tsp. almond extract
4 tbsp. milk	

Spread this filling mixture over pie dough and cover with pie dough. Seal edge. Prick top crust and brush with milk or cream. Bake in moderate oven until lightly browned. Cut in squares or strips to serve.

Mrs. Andrew Ver Ploegh

ALMOND STICKS

2 1/2 cups flour	1/2 cup lard
1/2 tsp. salt	1/2 cup cold water
1/2 cup butter	

Filling:

2 cups coconut	1 1/2 tsp. vanilla
1 cup sugar	1 1/2 tsp. almond flavor
2 beaten eggs	(Mix ingredients—no cooking)

Sift dry ingredients. Add butter and lard. Work together to coarse crumb consistency. Add water a little at a time until a smooth, firm dough is formed. Cover and let stand in cool place overnight. Roll dough one-fourth inch thick. Cut in strips 3 inches wide and 4 inches long. Place some filling on each piece of dough. Roll up. Place on greased baking sheets. Brush with slightly beaten egg white. Sprinkle with coarse sugar. Place in hot oven and bake until browned.

Mrs. J. Wesselink (Chicago)

AMANA FRITTERS

6 egg yolks beaten	Pinch of salt
6 tbsp. milk	6 egg whites beaten and
6 heaping tbsp. flour	folded in last
1 tsp. baking powder	

Fry in deep lard. Serve hot with a hot syrup. Delicious.

Mrs. M. Nesbit

BAKED FUDGE

1/2 cup butter	3 eggs, one at a time
3 squares chocolate	1 cup black walnuts
2 cups sugar	1 1/2 cups flour

Melt together butter and chocolate. Add other ingredients. Spread in a buttered pan, in a three-fourth inch layer and bake slowly (325°) until firm, about 40 minutes. Cut in small squares or strips. Will serve 16.

Mrs. H. A. Tysseling

BROWNIES

3 tbsp. butter	5 level tbsp. cocoa
1 cup sugar	1/3 cup milk
1 egg	1 cup nutmeats
1 cup sifted flour	1/2 tsp. vanilla
1 tsp. baking powder	

Melt shortening. Add sugar and beaten egg. Sift flour, baking powder and cocoa together. Add sifted ingredients and milk alternately. Add nuts and vanilla. Bake one-half hour in 350° oven using 9x9 pan. Cut in squares.

Mrs. William Bogaard

COOKIES AND DOUGHNUTS (Continued)

BUTTER COOKIES

2 egg yolks
1 cup sugar
 $\frac{1}{2}$ lb. butter

3 cups flour
1 tsp. flavoring

Beat egg yolks with fork and add sugar. Cut in butter. Gradually add flour. Add flavoring. Form in balls. Flatten out with the bottom of a glass. Form criss-cross design on top with fork. Use egg white (beaten stiff) to brush top of cookies. Bake in moderate oven.

Mrs. William Goulooze (Holland, Michigan)

BUTTER COOKIES

1 scant cup butter
1 large cup sugar
2 eggs
 $\frac{1}{2}$ tbsp. cream

$\frac{1}{2}$ tsp. soda dissolved in
2 tbsp. milk
2 cups flour or enough to
make very soft dough

Roll thin and cut out with cookie cutter. Bake. Very nice cut in various shapes and decorated for Christmas cookies.

Mrs. A. Haverkamp

CHOCOLATE COOKIES

1 lb. sweet chocolate
2 squares bitter chocolate
 $\frac{1}{4}$ cup sugar

1 tsp. vanilla
5 cups corn flakes
May add cocoanut and nuts

Melt sweet chocolate with bitter chocolate. Add sugar, vanilla and corn flakes. Add cocoanut and nuts to suit the taste. Mix well. Shape in balls on waxed paper on trays. Let cool and dry. This recipe requires no baking.

Miss Marie Greiner

CHOCOLATE CHIP COOKIES

1 cup Crisco
1 cup brown sugar (firmly packed)
 $\frac{1}{2}$ cup white sugar
1 tsp. vanilla
2 eggs well beaten

$2\frac{1}{3}$ cups flour
1 tsp. soda
1 tsp. salt
1 package chocolate chips
 $\frac{1}{2}$ cup nut meats

Beat together Crisco, sugar, vanilla, and beaten eggs. Mix the soda and salt with flour. Add to first mixture. Add nuts and chips. Bake in moderate oven.

Mrs. Prescott W. Steenhoek

COCOANUT COOKIES

Beat 2 egg whites stiff. Add 1 cup sugar, 2 cups cornflakes, 1 cup cocoanut and 1 teaspoon vanilla. Drop by teaspoonful on a buttered pan. Bake in moderate oven.

Mrs. H. W. Breuklander

COCOANUT COOKIES

2 cups brown sugar
1 cup Crisco (large)
 $\frac{1}{2}$ tsp. salt
2 tsp. cream of tartar
2 tsp. soda
1 tsp. lemon extract

1 tsp. vanilla
 $1\frac{1}{2}$ cups coconut
 $\frac{1}{2}$ cup nutmeats
2 eggs
 $3\frac{1}{2}$ cups flour

Beat together eggs, sugar, and Crisco. Mix salt, cream of tartar and soda in sugar. Add to first mixture. Add flavorings, cocoanut, nutmeats, then flour. Drop on buttered cookie sheet. Shape cookies with fork dipped in water. Bake in moderate oven. Makes about 60 cookies.

Mrs. Prescott W. Steenhoek

COOKIES AND DOUGHNUTS (Continued)

COCOANUT COOKIES

1 tsp. vanilla	1 tsp. soda
1 cup butter	$\frac{1}{2}$ tsp. baking powder
1 cup sugar	$\frac{1}{2}$ tsp. salt
1 cup brown sugar	1 cup cocoanut
2 eggs well beaten	4 cups Heinz Rice Flakes
2 cups flour	

Cream vanilla, butter, sugar, and brown sugar. Add eggs. Sift together flour, soda, baking powder, and salt. Add to creamed mixture. Mix well. Add cocoanut and Rice Flakes. Mix thoroughly. Shape in walnut-sized balls and place on lightly greased cookie sheet. Bake at 375 for 10 minutes or until golden brown. This makes about 7 dozen. Do not place too close together.

Mina Baker

CRESCENT COOKIES

$\frac{1}{2}$ lb. or one cup butter	$\frac{1}{8}$ tsp. salt
4 heaping tbsp. powdered sugar	$2\frac{1}{2}$ cups flour
2 tbsp. vanilla	2 cups chopped pecans

Mix ingredients together. Take small amount of dough. Roll between the hands and shape like a crescent. Beat 45 minutes at 275°. Roll in powdered sugar while warm.

Mrs. Bob Kuyper

DATE BARS

$1\frac{3}{4}$ cup quick oats	$\frac{1}{8}$ tsp. salt
$1\frac{1}{4}$ cup flour	1 cup melted butter or margarine
2 tsp. soda	1 cup brown sugar

Filling:

1 lb. dates cut up (May use part prunes or raisins or jam)	$\frac{1}{2}$ cup sugar $1\frac{1}{2}$ cups water
---	--

Cook filling until soft. Cool. May add nutmeats to filling.

Grease rectangular or square cake pan. Pat one-half of the oatmeal mixture down thoroughly into pan. Spread the filling over this. Cover with remaining crumb mixture. Bake in moderate (350°) oven until light brown. Cool. Preferably served when about a day old. Cut into squares or strips.

Mrs. Andrew Ver Ploegh

DATE COOKIES

$1\frac{3}{4}$ cups quick cooking oatmeal	1 cup butter or vegetable shortening
$1\frac{3}{4}$ cups flour	1 cup brown sugar
1 tsp. soda	

Filling:

$\frac{1}{2}$ lb. dates cut in small pieces	Boil until it thickens to spreading consistency
1 cup white sugar	
$\frac{1}{2}$ cup water or a little more	

Mix all together to crumbs. Take out $1\frac{1}{2}$ cups for the top. Spread crumb mixture in well greased cookie sheet. Spread on filling and cover with remaining crumbs. Bake 20 minutes at 350°. Increase heat last 5 minutes to brown. Cut into bars. Makes 40 to 50 cookies.

Mrs. Cornelia Bram Ettema

COOKIES AND DOUGHNUTS (Continued)

DATE COOKIES

- | | |
|--------------------------------|--------------------------|
| 1 lb. stoned and chopped dates | 1 tsp. cinnamon |
| 1 cup sugar | 1 tsp. cloves |
| 2/3 cup lard or butter | 1/2 cup raisins |
| 1 1/2 cup flour | 1 tsp. soda dissolved in |
| 2 eggs | 4 tbsp. hot water |
| 1/4 lb. chopped nuts | |

Cream sugar and butter: add well beaten eggs, the dissolved soda, sifted flour, and spices; last dates. Mix well. Bake in moderate oven.

Miss Marie Greiner

DATE NUT COOKIES

- | | |
|------------------------|----------------------|
| 1 cup Crisco | 1 tsp. cloves |
| 1 tsp. salt | 2 tsp. baking powder |
| 1 1/2 cups brown sugar | 1/2 tsp. soda |
| 3 eggs | 3 cups flour |
| 2 tsp. cinnamon | 1 cup chopped dates |

Cream Crisco, salt, and brown sugar. Add eggs. Beat hard. Sift together cinnamon, cloves, baking powder, soda, and flour and add to creamed mixture. Add chopped dates. Drop by spoonfuls on buttered cookie sheet. Top each cookie with a nut. Bake at 375° for about 15 minutes.

Mrs. G. T. Vander Lugt

DATE DROP COOKIES

- | | |
|----------------------|--------------------------|
| 1 1/2 cups sugar | 1 tsp cinnamon |
| 1 cup butter (scant) | 1/4 tsp. allspice |
| 2 1/2 cups flour | 1/4 tsp. cloves |
| 3 egg yolks | Pinch salt |
| 1/2 cup sour milk | 1 cup broken up nutmeats |
| 1 tsp. soda | 1/2 lb. pitted dates |
| 1 tsp. vanilla | |

Mix ingredients together in the order given. Fold dates into the 3 egg whites beaten. Fold this mixture through the other ingredients. Drop by spoonfuls on buttered pan and bake in moderate oven.

Mrs. H. W. Slobe

DROP DOUGHNUTS

- | | |
|--------------------------|----------------|
| 3 cups flour | 2/3 cups sugar |
| 2 1/2 tsp. baking powder | 2 eggs |
| Pinch of salt | 1 cup currants |
| 1 tbsp. melted lard | 1 tsp. vanilla |

Add enough sweet milk to drop off the spoon. Try grease with a little batter to be sure it is of a proper temperature.

Mrs. Arie Schilder

DOUGHNUTS

- | | |
|-----------------|--------------------------------|
| 1 cup sugar | 2 tbsp. melted butter |
| 1 cup sour milk | 1 tsp. soda in hot water |
| 2 eggs | 2 tbsp. baking powder in flour |
| 1/4 tsp. nutmeg | |

Mix and add flour until dough is soft and the right consistency to roll.

Mrs. W. W. Sadler

COOKIES AND DOUGHNUTS (Continued)

ICING FOR DOUGHNUTS

2 cups powdered sugar $\frac{1}{2}$ cup hot water
1 tbsp. butter Mix, dip doughnuts, and drain
1 tsp. cinnamon

Mrs. W. W. Sadler

DREAM BARS

1 cup flour	4 tbsp. flour
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ cup brown sugar	2 eggs beaten
* * *	$1\frac{1}{2}$ cups coconut
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ cup nut meats

Mix first three ingredients and bake 15 minutes in a moderate oven until light brown. Mix other ingredients and pour over first. Bake 15 minutes longer.

Mrs. M. W. Huyser

DUTCH ICE BOX COOKIES

1 cup brown sugar	1 cup black walnuts cut fine
1 cup white sugar	2 tsp. cinnamon
1 cup lard	1 tsp. soda sifted into
1 cup butter	$3\frac{1}{2}$ cups flour
3 eggs well beaten	

Cream butter, lard, and sugar. Beat eggs. Add spice, nuts and flour. Make into rolls, refrigerate overnight, slice thin, and bake.

Mrs. D. C. Van Zante

FILLED COOKIES

1 cup sugar	2 tsp. baking powder
$\frac{1}{2}$ cup butter	1 tsp. soda (scant)
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ tsp. salt
1 egg	1 tsp. vanilla

Make a soft dough, and roll out thin.

Filling:

1 cup dates	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup nuts	1 tbsp. flour
$\frac{1}{2}$ cup sugar	Butter size of a walnut

Cook until thick and add butter and nuts. Put 1 teaspoon of filling between two cookies. Press down edges. Sprinkle with sugar. Bake in a moderate oven.

Mrs. B. J. Brom

FILLED ICE BOX COOKIES

1 cup white sugar	4 cups flour
1 cup brown sugar	1 tsp. soda
1 cup butter	1 tsp. vanilla
3 eggs	

Cream shortening, add sugar and eggs, and beat thoroughly. Sift the soda, salt and flour and add to the first mixture. Roll out to one-half inch thickness and spread with the filling.

Filling:

1 lb. dates, pitted and cut in pieces	$\frac{1}{2}$ cup sugar
	$\frac{1}{2}$ cup water

Combine ingredients and cook until thick. Set aside to cool before using. Spread on the cookie dough and roll up like a jelly roll. Set in a cool place over night. Cut into thin slices and bake.

Mrs. William Van Heukelom

COOKIES AND DOUGHNUTS (Continued)

FILLED PINEAPPLE COOKIES

$\frac{1}{2}$ cup shortening	2 cups flour
$\frac{1}{2}$ cup sugar	$1\frac{1}{2}$ tsp. baking powder
2 eggs	1 tsp. cinnamon
2 tbsps. milk	1 tbsps. sugar
1 tsp. vanilla	

Filling:

$1\frac{1}{2}$ tsp. cornstarch	1 cup crushed pineapple
$\frac{3}{4}$ cup sugar	1 tbsps. lemon juice

Cream shortening and add sugar and eggs well beaten. Add milk, vanilla, and flour, which has been sifted with baking powder. Just enough flour should be used to make dough as soft as can be rolled out. Chill. Roll thin and cut with cookie cutter. Put a spoonful of filling on half the round and cover with the others and press down edges. Sprinkle with sugar and cinnamon. Bake in moderately hot oven (375°) for 10 minutes. Serves 20.

Dorothy Wormhoudt

FROZEN COOKIES

1 cup brown sugar	$2\frac{1}{2}$ tsp. soda dissolved in
1 cup white sugar	3 tbsps. hot water
1 cup butter	vanilla
$\frac{3}{4}$ cup lard	$4\frac{1}{2}$ cups flour
3 eggs (well beaten)	1 cup nutmeats
$\frac{1}{4}$ tsp. salt	

Cream sugar with butter and lard and mix in order given. Chill and bake in moderate oven (Makes about 100 cookies.)

Mrs. E. H. Tanis

HERMIT COOKIES

$\frac{3}{4}$ cup shortening	$2\frac{1}{2}$ cups flour
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ tsp. cinnamon
3 eggs well beaten	$\frac{1}{2}$ tsp. nutmeg
$\frac{3}{4}$ tsp. soda	1 cup nuts

Mix in order named. Drop by spoonfuls on buttered baking sheet. Bake until done in a 400° oven.

Mrs. Herbert G. Mentink

ICE BOX COOKIES

$\frac{1}{2}$ cup brown sugar	2 eggs
$\frac{1}{2}$ cup white sugar	1 cup nut meats
$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup lard	$\frac{1}{2}$ tsp. soda mixed through flour
1 tsp. cinnamon	

Mix night before. Bake

Mrs. A. J. Kuyper

LEMON REFRIGERATOR COOKIES

1 cup butter	$2\frac{3}{4}$ cups flour
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ tsp. soda
3 egg yolks	2 tsp. baking powder
1 tsp. grated orange rind	$\frac{1}{4}$ tsp. salt
2 tbsps. lemon juice	1 cup shredded coconut

Cream butter and sugar; add the egg yolks and grated rind and the lemon juice. Sift flour, then measure. Then sift dry ingredients together. Add to the creamed mixture and mix well. Then add the cocoanut. Form into a roll and put in refrigerator. When thoroughly cold, slice and bake at 350°.

Mrs. B. F. Vander Linden

COOKIES AND DOUGHNUTS (*Continued*)

KLETSKOPJES (AMSTERDAM COOKIES)

2½ cups dark brown sugar
1 cup flour

1 cup almonds
¾ cup butter

Mix ingredients into a ball. Form into balls, marble size. Lay on greased tin far apart. Bake in moderate oven until light brown.

Mrs. William Goulooze, (Holland, Michigan)

NUT COOKIES

1 cup brown sugar
1 cup white sugar
1 cup butter or lard
1 cup corn flakes
1 cup oatmeal
1 cup nuts

1 cup coconut
2 eggs
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
2 cups flour

Cream butter and sugar. Add eggs and other ingredients. Drop by spoonfuls and bake in quite a hot oven.

Mrs. Warner Vande Voort

OATMEAL BARS

2 oz. chocolate
⅓ cup shortening
¼ cup corn syrup
2/3 cup sugar

½ tsp. salt.
1½ tsp. vanilla
2 cups rolled oats
¼ cup nutmeats

Melt chocolate with shortening. Add syrup, sugar, salt, vanilla, rolled oats, and nut meats. Press into pan and bake exactly 12 minutes.

Mrs. J. A. Van Zuuk

OATMEAL COOKIES

2 cups white sugar
1 cup butter or substitute
2 cups oatmeal
2 cups flour

1 tsp. baking powder
1 tsp. cinnamon
3 eggs

Drop by spoonfuls on cookie sheet. Flatten with fork and sprinkle with sugar.

Mrs. B. J. Brom

OATMEAL CHIP COOKIES

½ cup shortening
1 cup brown sugar
1 egg
¼ tsp. cinnamon
½ tsp. salt
Chocolate chips

1 tsp. vanilla
5 tbs. milk
1 cup Quick oats
1½ cups sifted flour
½ tsp. soda
nuts if desired

Cream sugar and shortening; add egg, slightly beaten. Mix. Add cinnamon, sugar, vanilla, milk and oats, and flour with soda sifted into it. Drop dough from a full teaspoon on greased cookie sheet. Bake 12 to 15 minutes at 350°.

Mrs. Wm. Vander Lugt

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COOKIES AND DOUGHNUTS (Continued)

OATMEAL TOLL HOUSE COOKIES

- | | |
|--|---|
| 1 cup shortening | 1 tsp. soda |
| $\frac{3}{4}$ cup brown sugar (packed) | 1 tbsp. hot water |
| $\frac{3}{4}$ cup granulated sugar | 2 cups oatmeal (uncooked, quick or regular) |
| 2 eggs | 1 cup finely chopped nuts |
| 1 tsp. vanilla | 1 package chocolate chips |
| 1 tsp. salt | |
| $1\frac{1}{2}$ cups flour | |

Cream shortening and sugar until light and fluffy. Add eggs unbeaten one at a time, beating after each addition. Add vanilla. Dissolve soda in hot water and add to creamed mixture with the sifted salt and flour. Add nuts, oats, and chocolate chips. Mix well. Drop by teaspoonfuls on a lightly greased baking sheet. Bake in 350° oven for 10 to 12 minutes. Makes about 75 cookies.

Mrs. Ray Vander Wal

PEANUT COOKIES

- | | |
|--------------------------|----------------------|
| 1 cup white sugar | 1 cup corn flakes |
| 1 cup brown sugar | 2 cups flour |
| $\frac{1}{2}$ cup butter | 2 cups oatmeal |
| $\frac{1}{2}$ cup lard | 1 tsp. soda |
| 2 well beaten eggs | 1 tsp. baking powder |
| 1 cup peanuts cut up | 1 tsp. vanilla |

Melt butter and lard and add to sugar. Add the rest of the ingredients and mix well. Drop by spoonfuls on buttered cookie sheet. Bake.

Note: All brown sugar may be used (2 cups) if desired. If a more chewy cookie is desired, use 2 cups oatmeal instead of 1.

Mrs. H. W. Breuklander
Mrs. A. Vande Voort

PEANUT BUTTER COOKIES

- | | |
|---------------------|---------------------------|
| 1 cup shortening | 1 tsp. soda |
| 1 cup white sugar | 1 tsp. salt |
| 1 cup brown sugar | $2\frac{1}{2}$ cups flour |
| 1 cup peanut butter | 2 eggs |

Cream butter (or shortening) and sugar. Beat eggs well and add to first mixture. Add peanut butter and mix well. Add salt and soda. Add flour last. Roll into balls the size of a quarter. Flatten with hand and fork both ways across. Bake 10 minutes in 350° oven. Makes 60 cookies.

Mrs. C. S. Van Hemert

PECAN BUTTER FINGERS

- | | |
|---------------------|------------------------|
| 1 cup butter | 4 tbsp. powdered sugar |
| 1 tsp. vanilla | 2 cups flour |
| 1 cup ground pecans | |

Mix all into dough, chill, roll into small pieces, into finger length or crescent shapes. Bake on ungreased cookie sheet 10 to 12 minutes in moderate oven at 350°. Cookies will not be baked brown; while still warm dip in powdered sugar. Cool slightly and dip again in powdered sugar. Makes 40 or 50 cookies. Not attractive in appearance but very good.

Mrs. Gerrit Van Roekel

PECAN MARGUERITES

- | | |
|-------------------------|----------------------------------|
| 2 eggs, slightly beaten | $\frac{1}{8}$ tsp. salt |
| 1 cup brown sugar | 1 cup pecan meats |
| $\frac{1}{2}$ cup flour | $\frac{1}{4}$ tsp. baking powder |

Mix in order given. Fill small greased muffin tins $\frac{2}{3}$ full of batter. May place pecan halves on each. Bake 10 to 15 minutes in 350° oven.

Mrs. Wm. Vander Lugt

COOKIES AND DOUGHNUTS (Continued)

PIN WHEEL DATE COOKIES

- | | |
|-------------------|----------------|
| 1 cup white sugar | 1 tsp. vanilla |
| 1 cup brown sugar | 1 cup butter |
| 3 eggs | 4 cups flour |
| 1 tsp. soda | |

Cream shortening. Add sugar and eggs. Beat thoroughly. Sift flour and soda together. Add to first mixture. Roll out to $\frac{1}{2}$ inch in thickness. Spread with the filling.

Filling:

- | | |
|-------------------------|-------------------------|
| 1 lb. dates | $\frac{1}{2}$ cup water |
| $\frac{1}{2}$ cup sugar | |

Combine ingredients and cook until thick. Set aside to cool before using. When cool spread on the cookie dough. Roll dough up like a jelly roll. Set in cool place over night. In morning, cut in thin slices and bake in 350° oven.

Mrs. E. J. Renaud

POST TOASTIES MACAROONS

- | | |
|----------------------------|------------------------------------|
| 2 egg whites, beaten stiff | 2 cups post toasties |
| 1 cup granulated sugar | $\frac{1}{2}$ cup shredded coconut |

Drop by spoonfuls on slightly greased pan. Bake until light brown in hot oven.

Mrs. A. Vande Voort

RANGER COOKIES

- | | |
|-------------------|----------------------------------|
| 1 cup shortening | 1 tsp. soda |
| 1 cup white sugar | $\frac{1}{2}$ tsp. baking powder |
| 1 cup brown sugar | $\frac{1}{2}$ tsp. salt |
| 2 eggs | 2 cups quick oats |
| 1 tsp. vanilla | 2 cups Rice Krispies |
| 2 cups flour | 1 cup shredded coconut |

Cream the shortening and sugar. Add the eggs and vanilla and mix until smooth. Add the flour, which has been sifted with the soda, baking powder, and salt, and mix thoroughly. Add the oatmeal, Rice Krispies, and cocoanut, and mix. The dough will be quite crumbly. Mold with the hands into balls the size of a walnut. Place on a greased cookie sheet and press slightly. Bake in a moderate oven.

Mrs. G. I. Roorda

SAND COOKIES

- | | |
|--------------------------|------------------------|
| $\frac{1}{2}$ lb. butter | 2 tbsps. vanilla |
| 4 tbsps. powdered sugar | Grated almonds or nuts |
| 2 cups flour | |

Shape with hands. Bake at 300° for 45 minutes. Do not brown.

Mrs. Nelle Vander Linden

SANTA CLAUS COOKIES

- | | |
|--------------------|-------------------------------|
| 2 cups brown sugar | $\frac{1}{2}$ tsp. soda |
| 2 cups butter | 1 $\frac{1}{2}$ tsp. cinnamon |
| 4 cups flour | $\frac{1}{2}$ tsp. nutmeg |
| 1 egg | $\frac{1}{2}$ tsp. allspice |

Mrs. Arie Schilder

SLICED COOKIES

- | | |
|--------------------------|----------------------|
| 1 cup white sugar | 1 tsp. salt |
| 1 cup brown sugar | 1 tsp. soda |
| $\frac{3}{4}$ cup butter | 2 tsp. boiling water |
| $\frac{3}{4}$ cup lard | 4 cups flour |
| 2 eggs | 1 cup nutmeats |

Mix and make into roll. Let stand over night and slice next morning. Bake in moderate oven. 6 dozen cookies.

Mrs. C. Van Hemert

COOKIES AND DOUGHNUTS (Continued)

SOUR CREAM DROPS

- | | |
|--|-------------------------------------|
| $\frac{1}{4}$ cup butter or shortening | $\frac{1}{4}$ tsp. salt |
| $\frac{1}{2}$ tsp. vanilla | $\frac{1}{4}$ tsp. baking powder |
| $\frac{3}{4}$ cup brown sugar | $\frac{1}{2}$ tsp. soda |
| 1 beaten egg | $\frac{1}{2}$ cup thick sour cream |
| $1\frac{1}{4}$ cups enriched flour | $\frac{2}{3}$ cups chopped nutmeats |

Thoroughly cream shortening, vanilla, and sugar; add egg and beat well. Add sifted dry ingredients alternately with sour cream, stirring smooth after each addition. Stir in nuts. Drop from tablespoon on greased cookie sheet. Bake in hot oven (400°) about 10 minutes. When cool spread with Golden Icing.

Golden Icing: Heat $\frac{1}{4}$ cup butter or fortified margarine over low heat until golden; stir in 1 cup confectioners' sugar and $\frac{1}{2}$ teaspoon vanilla. Add hot water until mixture is of a spreading consistency. Mrs. G. I. Roorda

SPICE COOKIES

- | | |
|-----------------------------------|-------------------------------------|
| 2 cups brown sugar | 1 tsp. cinnamon |
| 1 cup butter and lard or all lard | $\frac{1}{2}$ tsp. cloves |
| 2 eggs well beaten | $\frac{1}{2}$ tsp. allspice |
| 1 tsp. cream of tartar | 2 cups flour |
| 1 tsp. soda in flour | Drop from spoon on pan. Bertha Klyn |

SPICE COOKIES

- | | |
|----------------------------|---------------------------|
| 2 cups brown sugar | $\frac{1}{2}$ tsp. salt |
| 1 cup butter | 1 tsp. soda |
| 2 eggs (not beaten) | 1 tsp. nutmeg |
| 1 cup dates | 2 tbs. sour cream |
| $\frac{1}{2}$ cup nutmeats | $2\frac{2}{3}$ cups flour |
| 2 tsp. cinnamon | |

Cream sugar and butter. Add eggs and beat well. Add sour cream and dry ingredients sifted together. Chill and drop by teaspoons in greased pan. Flatten and bake 10 minutes at 400°. Mrs. M. M. De Reus, (Leighton)

SPRITZ COOKIES

- | | |
|---------------------------------|-----------------------------|
| $1\frac{1}{4}$ cups white sugar | $2\frac{1}{2}$ cups flour |
| $\frac{3}{4}$ cup butter | 1 tsp. baking powder |
| $\frac{1}{2}$ cup lard | $1\frac{1}{2}$ tsp. vanilla |
| 1 egg | |

Cream butter and lard and sugar. Add egg, flour, baking powder, and vanilla. Place in cookie press and form into shape on ungreased cookie tin. Bake in moderate oven. Mrs. Herman Vander Streek

SPRITZ COOKIES OR BLOW COOKIES

- | | |
|--------------------------|----------------------|
| 11 oz. light brown sugar | 1 tsp. baking powder |
| 11 oz. butter | 1 egg |
| 1 lb. flour | 1 tsp. vanilla |

These cookies are shaped like a letter S with a "SPRITZ." Bake.

Mrs. H. J. Vanden Berg

SUGAR COOKIES

- | | |
|----------------------|---------------------------------|
| 3 cups flour | $\frac{1}{8}$ tsp. cream tartar |
| 2 tsp. baking powder | 1 cup butter |
| 1 scant tsp. soda | |

Sift dry ingredients together and cut in the butter as for pie crust.

- | | |
|-----------------|-------------|
| 2 eggs (beaten) | 4 tbs. milk |
| 1 cup sugar | Flavoring |

Mix well and add to above mixture. Roll out, sprinkle with sugar and bake on lightly floured cookie sheet. Bake 8 to 10 minutes in 400° oven.

Mrs. B. J. Brom

COOKIES AND DOUGHNUTS (Continued)

SUGAR COOKIES

3 cups flour
1/2 tsp. baking powder
1/2 tsp. soda

pinch of salt
1 cup butter or part lard

Mix like pie crust. Add 2 well beaten eggs, 1 cup of sugar, then knead until smooth.

Mrs. W. W. Sadler

SWEDISH COOKIES

3/4 cup butter or substitute
1/4 tsp. salt
1/2 cup sugar

1 egg yolk
vanilla to taste
1 1/2 cups flour

Mix thoroughly. Make into one-inch diameter balls. Then roll in confectioners' sugar. Place on cookie sheet. Press with palm of hand or small drinking glass. Next make impression with thimble. Bake in moderate oven (350°) for 15 minutes. When cool, fill impressions with confection frosting in colors or chocolate chips or marmalade or jelly.

Bess McBride

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DESSERTS

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COBLERS

PEACH COBBLER

- 2 cups sliced peaches
- 2 tablespoons flour
- $\frac{1}{4}$ cup sugar
- 2 tablespoons lemon juice
- $\frac{3}{4}$ to 1 cup fruit sirup
- 1 T butter

Arrange fruit in greased pan. Mix flour, sugar, and sprinkle over fruit. Add lemon juice and fruit sirup and dot with butter.
Heat thoroughly in oven.

Sift together:
 $1\frac{1}{2}$ cup flour
3 level tsp. baking powder
2 T. sugar
Add $\frac{1}{2}$ cup shortening. Mix together with fork until crumbly. Beat 1 egg and add $\frac{1}{2}$ cup milk. Stir into above mixture
Drop dough in 6 or 9 mounds over hot fruit
Bake at 425 F. for 30 minutes.
Mrs. J. Ulrich

APPLE COBBLER

- 2 cups apples
- 1 cup water

- $\frac{2}{3}$ cup sugar
- $\frac{1}{4}$ T cinnamon

Pare and slice apples and cook in 1 cup water until soft, add sugar and spice. Put in baking dish. Make biscuit dough, roll size of baking dish and place over apples. Cut holes in top. Bake 15 minutes, then pour syrup mixture over the top and finish baking in moderate oven.

Syrup Mixture

$\frac{1}{2}$ cup light brown sugar $\frac{1}{2}$ cup water
Mix and boil 3 minutes. Pour while hot over baking cobbler. Bake 10 minutes. Serve warm with cream. Six servings.

Mrs. H. W. Pietenpol

CREAM PUFFS (SOESEN)

- $\frac{1}{2}$ cup butter or Spry
- 1 cup boiling water
- 1 cup flour

- $\frac{1}{4}$ t. salt
- 4 eggs

Melt butter in water. Add flour and salt all at once and stir vigorously; cook, stirring constantly, until mixture forms ball that doesn't separate. Remove from heat and cool slightly. Add eggs one at a time, beating vigorously after each addition until mixture is smooth. Drop from tablespoon 2 inches apart on to greased baking sheet. Bake in hot oven (450°) 15 minutes, then in moderate oven (325°) 25 minutes. Remove with spatula and cool on rack. When thoroughly cool, cut side of each puff and fill with whipped cream, ice cream or Cornstarch Custard.

Mrs. J. M. Cook

CUSTARDS

CORNSTARCH CUSTARD

- 3 T cornstarch
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ t. salt
- 2 egg yolks

- $\frac{1}{2}$ cup cold milk
- $1\frac{1}{2}$ cups milk, scalded
- 1 t. vanilla

Mix cornstarch, sugar and salt; combine with cold milk. Gradually add hot milk. Cook in double boiler, stirring until thick; cover and cook 15 to 20 minutes. Beat 2 egg yolks and add a little of the hot mixture to them, stir, then add to custard. Cook about 5 minutes more. Add vanilla and chill.

Mrs. J. M. Cook

DESSERTS (Continued)

LEMON CUSTARD

- | | |
|------------------------------------|--------------------------|
| 1 T. (envelope) unflavored gelatin | $\frac{1}{4}$ c. sugar |
| $\frac{1}{4}$ c. cold water | 3 egg yolks well beaten |
| $\frac{1}{4}$ cup sugar | 1 tsp. grated lemon peel |
| $\frac{1}{4}$ tsp. salt | 2 tbsp. lemon juice |
| 1 c milk (hot) | 3 egg whites beaten |

Softens gelatin in $\frac{1}{4}$ cup cold water. Combine egg yolks, $\frac{1}{4}$ cup sugar and salt. Mix thoroughly, add lemon peel, juice and gelatin. Add hot milk. Chill until partially set. Gradually add $\frac{1}{4}$ cup sugar to egg whites and beat stiff. Beat until glossy. Fold in first mixture and chill. Serves 6.

Mrs. H. L. Renaud

ORANGE CREAM

- | | |
|---------------------------|----------------------------|
| 2 egg yolks beaten | $\frac{1}{8}$ tsp. salt |
| $\frac{1}{2}$ cup sugar | 1 cup orange juice |
| 3 T. cornstarch (level) | 1 cup fresh or canned milk |
| 1 tsp. grated orange peel | |

Mix thoroughly. Cook in double boiler, stirring until it coats spoon. Pour over $1\frac{1}{2}$ cup orange sections. Cover with meringue made by beating until stiff: 2 egg whites beaten frothy with $\frac{1}{4}$ cup sugar.

Mrs. H. W. Slobe

DUMPLINGS

APPLE

- | | |
|---|----------------------------|
| 2 $\frac{1}{4}$ cups flour | $\frac{3}{4}$ tsp. salt |
| $\frac{3}{4}$ cup shortening | 7 to eight tbsp. ice water |
| Filling: 8 medium sized tart juicy apples | |
| $\frac{1}{2}$ cup sugar | 1 tbsp. butter |
| 1 $\frac{1}{2}$ tsp. cinnamon | |
| Syrup: 1 cup sugar | 4 tbsp. butter |
| $\frac{1}{4}$ tsp. cinnamon | 2 cup water |

Cut shortening into sifted flour and salt, with knives or blender, until mixture looks like meal. Sprinkle water lightly over mixture, blending with fork until dough can just be pressed into a ball. Roll out to $\frac{1}{8}$ inch thickness. Cut in 7 inch squares. Pare and core apples and place on squares. Fill centers with mixed sugar and cinnamon. Dot with butter, seal moistened edges well. Place 2 inches apart in an 8 by 12 inch pan.

Make syrup of sugar, cinnamon and water. Boil 3 minutes. Pour around dumplings. Bake 5 to 7 minutes in very hot oven until slightly brown. Reduce heat to 350 and bake 30 to 35 minutes more. Serve warm with whipped cream.

Mrs. William Vander Lugt
Mrs. Agnes B. Kuyper
Mrs. Bob Klein

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DESSERTS (Continued)

FRUIT DESSERTS

APPLE CRISPIE

Fill a pan with sliced apples as for Apple Betty. Sprinkle with cinnamon, nutmeg, sugar (brown and white) with syrup and dots of butter. Top with: 1 cup flour, 1 cup sugar, 1 tsp. baking powder, pinch of salt. Mix. Drop in a whole egg. Mix with fork till crumbly. If a softer mixture is desired, add butter size of a walnut. Bake about an hour starting at 350 degrees and reducing heat to 325 degrees.

Mrs. Mason Olcott

Mrs. H. W. Breuklander

PEACH MELBA

Combination of peach halves, vanilla ice cream and raspberry sauce. The ice cream may be served on top of the peach or vice versa. The Sauce: Press a cup of raspberries and their juice through a strainer to remove seeds. Add $\frac{1}{4}$ to $\frac{1}{2}$ cup of sugar. Cook sauce until it is clear and thick. Add $\frac{1}{4}$ tsp. almond flavoring. Serve a spoonful.

Mrs. J. Ulrich

STRAWBERRY WHIP

1 cup crushed strawberries	2/3 cup sugar
1 tsp. vanilla	1 egg white

Place crushed strawberries, sugar, lemon juice and egg white in mixing bowl. Beat until light and stiff.

Mrs. J. Ulrich

PINEAPPLE FOAM

Beat one cupful of thick cream. When stiff add whites of two eggs well-beaten, $\frac{1}{2}$ cup of powdered sugar, $\frac{1}{2}$ cup of grated pineapple and the strained juice of $\frac{1}{2}$ lemon. Serve in sherbet glasses.

Mrs. J. Ulrich

PUDDINGS

1 rounding T. butter	$\frac{1}{4}$ t. salt
1 c. sugar	1 t. baking powder
1 egg	2 c. apples
$\frac{3}{4}$ to 1 c. flour	

Mix and place in greased baking dish. Sprinkle 1 T. of sugar with some cinnamon over top. Bake.

Mrs. G. I. Roorda

BAKED FRUIT PUDDING

1 cup sugar	$\frac{1}{2}$ tsp. salt
1 cup sweet milk	

Butter the size of an egg. 2 tsp. baking powder sifted with enough flour for stiff batter.

1 pint fruit (cherries preferred)	3 cups water
1 $\frac{1}{2}$ cups sugar	

Boil sugar, fruit and water together. Pour over batter and bake in moderate oven until nicely browned.

Mrs. Sam Sedrel

BAKED CHERRY

3 tbsp. butter	1 cup sugar
$\frac{1}{4}$ t. salt	1 cup milk
2 c. sifted flour	1 tsp. baking powder

Mix as you would a cake. Add a cupful of drained canned cherries to batter. Bake in shallow pan in moderate oven until done. Serve with sauce made by thickening cherry juice with cornstarch. Add a few cherries and a drop of almond extract.

Mrs. Wm. Vander Lugt

DESSERTS (Continued)

BROWNIE DESSERT

Sift together:	$\frac{1}{4}$ tsp. salt
1 cup flour, sifted	2 tsp. baking powder
$\frac{3}{4}$ cup sugar	
Add;	2 tbsp. melted butter
$\frac{1}{2}$ cup milk	1 square melted chocolate
1 tsp. vanilla	$\frac{1}{2}$ c. nut meats

Mix well in order given and pour into buttered baking dish. Pour the following mixture over the unbaked batter:

$\frac{1}{2}$ cup white sugar	$\frac{1}{2}$ cup brown sugar
2 tbsp. cocoa	1 cup cold water

Bake 40 minutes in a slow oven (350°).

Mrs. Roy Andeweg

DATE

$\frac{3}{4}$ cup brown sugar	$\frac{3}{4}$ cup water
Mix and boil for 3 minutes in pudding pan.	
$\frac{1}{2}$ cup sugar	1 tsp. baking powder
$\frac{1}{2}$ cup flour	$\frac{1}{4}$ tsp. salt
3 cups cut dates	$\frac{1}{2}$ cup English walnuts
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ tsp. vanilla

Mix the dry ingredients, stir in the milk and vanilla. Pour over the hot syrup. Bake 45 minutes at 350. Six servings.

Mrs. Wm. N. Bogaard

DATE

1 cup cut dates	1 cup flour
1 cup sugar	Butter the size of an egg
1 t. soda	$\frac{1}{2}$ t. salt
1 cup boiling water	

Add soda to boiling water and pour over dates. Let stand two or three minutes. Add remaining ingredients and bake in moderate oven.

Mrs. J. M. Cook

BAKED DATE

2 beaten eggs	1 c. sugar
$\frac{1}{2}$ c. milk	1 tbsp. flour
1 c. dates (cut)	1 tsp. baking powder
$\frac{1}{2}$ c. nutmeats	pinch of salt

Mix ingredients and bake in greased shallow pan 20 to 30 minutes in moderate oven. Serve with whipped cream or rich milk.

LEMON FLUFF

Beat 3 egg yolks well and	1 lemon (juice and rind)
add slowly:	1 heaping tsp. flour
1 cup sugar	1 cup milk

Fold in stiffly beaten egg whites, pour in custard cups or shallow baking dish and seat in pan of water. Bake 40 minutes in slow oven. Leave in pan until water has cooled. May be served warm or cool.

Mrs. Gerrit Van Roekel

MARSHMALLOW

Using a double boiler, heat 36 marshmallows in a scant cup of milk until they can be stirred to a mush. Cool. Whip a pint of cream and add a 9 ounce can of crushed pineapple. Combine with marshmallow mixture. Roll 15 graham crackers very fine. Put half of them in bottom of a shallow pan and cover with marshmallow mixture and spread on remaining crumbs. Chill thoroughly. Cut into squares to serve.

Mrs. S. S. De Kock

DESSERTS (Continued)

PINEAPPLE TAPIOCA CREAM

Heat 1 quart milk. Add scant $\frac{1}{2}$ cup minute or quick-cook tapioca. Combine $\frac{1}{2}$ cup sugar, 1 Tablespoon cornstarch, $\frac{1}{4}$ tsp. salt, 2 egg yolks (slightly beaten) and enough milk to make a smooth paste. Add hot milk mixture to this and bring to a boil, stirring constantly. Remove from heat—add $\frac{1}{2}$ tsp. vanilla and 1 small can pineapple which has been well drained. (Part of the juice may be added if the mixture seems thick). Now beat the egg whites stiff with $\frac{1}{4}$ cup sugar and fold into tapioca mixture. Chill. For Chocolate Tapioca Cream add 2 squares melted chocolate in place of pineapple and a little thick cream if mixture seems thick. Then fold in egg whites.

Mrs. B. R. Boat

PRUNE

1 cup sugar
 $\frac{1}{2}$ cup butter
1 cup milk
2 egg whites stiffly beaten

1 cup soda cracker crumbs
1 cup prunes, cooked
1 cup walnut meats

Mix in order given—steam for 2 hours. Top with sauce: 2 egg yolks, 1 cup Maple syrup. Boil in double boiler until thick. Cool, and add 1 cup whipped cream and 1 tsp. vanilla.

Mrs. Roy Andeweg

SQUARE MEAL PUDDING

Pare and quarter apples enough to cover bottom of baking dish. Place over this a layer of stale bread broken in small pieces. Then slowly and carefully pour on hot water to soak bread. Sprinkle the whole with sugar and cinnamon and a dab of butter here and there. Cover with lid and bake in oven until apples are done. Serve with brown sugar dressing.

Brown Sugar Dressing: Place in pan one cup of brown sugar, two tablespoons of butter, and two tablespoons flour. When butter is melted, mix ingredients and pour water on. Let boil stirring all the while until it has desired thickness. Add 1 teaspoon vanilla or dash of nutmeg.

Mrs. Ebbie De Jong

REFRIGERATOR DESSERTS

ANGEL CAKE DESSERT

1 large angel food cake
6 beaten egg yolks
 $\frac{1}{2}$ cup lemon juice
1 cup water
6 egg whites

Grated peel of 2 lemons
2 tbsp. sugar
1 envelope plain gelatine
 $\frac{1}{2}$ cup cold water
 $\frac{3}{4}$ cup sugar

Combine egg yolks, lemon juice and rind, 2 tbsp. sugar and 1 cup water and cook in double boiler until thick. Add gelatin which has been dissolved in $\frac{1}{2}$ cup cold water. Beat and cool. Beat egg whites, when stiff gradually beat in $\frac{3}{4}$ cup sugar. Add the yellow mixture to egg whites and fold in. Break cake in small pieces and add a layer in large shallow pan. Pour $\frac{1}{2}$ of the mixture over cake, add the rest of cake pieces and remainder of lemon mixture. Put in refrigerator.

Mrs. Bert Baron

APPLE AND FIG GELATIN

5 apples, sliced thin
6 large, dried figs, chopped fine
Water

1 cup sugar
1 envelope plain gelatin

Combine apples, figs and $1\frac{1}{4}$ cups water; cook for 5 minutes. Add sugar and continue cooking until apples are tender, but not broken. Measure apple mixture and add water to make $3\frac{1}{4}$ cups. Soften gelatine in $\frac{1}{4}$ cup cold water and add to hot apple mixture; mix well. Pour into one-quart mold; chill. Serve with sweetened whipped cream. Serves 6.

Mrs. Vernon Bobbitt

DESSERTS (Continued)

CHOCOLATE DELIGHT

Chocolate syrup: Mix 1 cup sugar, $\frac{1}{4}$ cup cocoa, 1 cup boiling water. Boil until a syrup is formed. Cream together $\frac{1}{2}$ cup butter, 1 cup powdered sugar. Add 3 egg yolks (well-beaten), $\frac{1}{2}$ cup nut meats, chopped fine, 20 marshmallows cut fine, $\frac{1}{2}$ cup chocolate syrup. Fold in three egg whites, beaten stiff. Crush 12 graham crackers. Mix with a tablespoon of butter and line pan with $\frac{2}{3}$ of the crumbs. Then pour mixture over crumbs and put the rest of the crumbs on top. Let stand in a cool place or in refrigerator for several hours. When ready to serve, top with whipped cream and a little chocolate syrup.

Mrs. M. T. Klein

DELICIOUS DESSERT

- | | |
|-----------------------------------|-------------------------|
| 2 box chocolate snaps | 2 eggs |
| $\frac{1}{2}$ cup butter | 1 cup crushed pineapple |
| $1\frac{1}{2}$ cup powdered sugar | |

Roll snaps fine, cream butter and sugar and beaten egg yolks. Add beaten whites. Beat until smooth. Place half of crumbs in bottom of pan, spread mixture over—add pineapple, spread remainder of crumbs over top. Let stand over night. Serve with whipped cream.

Mary Caulk

ICE BOX DESSERT

- | | |
|-----------------------|--------------------|
| 1 cup pineapple juice | 1 cup sugar |
| 1 cup water | 4 egg yolks beaten |

Cook the above ingredients. Take from stove and add 1 box lemon or orange jello. Cool till like jelly. Whip. Beat 4 egg whites until stiff and add to above mixture. Put wafer crumbs in bottom of buttered pan or dish. Pour mixture in and add remaining wafer crumbs for topping. Serves 12. Fruit may be added.

Mrs. E. J. Renaud

DESSERT MOLD

- | | |
|-----------------------------------|---------------------------------|
| 2 eggs | 1 tablespoon unflavored gelatin |
| $\frac{1}{2}$ cup sugar | (Knox's) |
| $\frac{1}{4}$ tsp. salt | $\frac{1}{4}$ cup cold water |
| $1\frac{1}{2}$ cup milk (scalded) | 1 cup heavy whipped cream |
| 1 teaspoon vanilla | |

Combine hot milk, sugar, egg yolks and salt. Cook until it coats a spoon. Soften gelatin in cold water, add to hot custard. Chill till it starts to set, then fold in beaten eggwhites and whipped cream. Add vanilla. Put in refrigerator until set and can be served plain in squares or garnished with fresh fruit,

Mrs. L. H. Vander Linden

ICE BOX FRUIT CAKE

- | | |
|------------------------------------|-------------------------------|
| 4 cups graham crackers | $\frac{1}{2}$ cup thin cream |
| 20 marshmallows, cut fine | 12 maraschino cherries, chop- |
| $1\frac{1}{2}$ cup dates, cut fine | ped fine |
| $\frac{1}{2}$ cup shopped pecans | |

Add ingredients in order named. Mix thoroughly and press firmly into a pan lined with heavy waxed paper, which has been buttered. Cover and let stand in ice box over night or longer. Ice with sweetened whipped cream.

Mrs. D. C. Van Zante

ICE CREAM ROLL

- | | |
|---------------------|----------------------|
| 4 eggs | 2 tsp. baking powder |
| 1 cup sugar (scant) | Pinch salt |
| 1 cup flour | |

Sift flour, baking powder and salt together.

Beat eggs well. Add sugar gradually and continue beating. Add flour to which baking powder and salt have been added. Beat until very light. Add vanilla. Bake in jelly roll tin at 350 degrees for about 20 minutes. If tin is very large increase recipe $\frac{1}{4}$. Remove from tin at once and trim edges. Now take your favorite flavor ice cream. Melt just enough so it can be stirred. Put a layer on the cake roll and roll it as you do for a jelly roll. Place in freezing compartment until serving time.

Mrs. Bert Boat

DESSERTS (Continued)

ITALIAN CREAM DESSERT

1¼ cup milk
2 egg yolks

1 cup sugar

Boil slowly while stirring for 2 minutes. Then cool. Dissolve 1 tbsp. Knox gelatine in 3 tbsp. milk. Set this in warm water for a few minutes. When the cooked mixture has cooled add the gelatine mixture and 1 tsp. vanilla, 2 beaten egg whites, 1 cup cream whipped. Put in shallow pan and sprinkle with crushed graham crackers or vanilla wafers. Place in refrigerator for 12 hours before serving. Crushed pineapple may be added and also nutmeats for variation.

Mrs. Forrest Ver Ploeg

JELLO DESSERT

Dissolve one package of cherry jello in a cup of hot water. Cool until syrupy. Beat 2 egg whites stiff and add 1 cup of sugar. Whip 1 pint of cream and add syrup of 1 bottle of maraschino cherries, and also cherries cut fine and ½ cup nuts, then add jello and egg whites. Crush very fine 1 package chocolate wafers, and put in bottom of pan, pour mixture over this and sprinkle another package of chocolate wafers, crushed very fine over top. Let stand overnight in refrigerator.

LA MANGE CAKE

1 envelope Knox gelatin
1 pt. whipping cream
1 cup sugar
3 eggs

1 cup sweet milk
1 tsp. vanilla
pinch salt
1 angel food cake

Dissolve gelatin in ¼ cup (extra) sweet milk. Put 1 cup sweet milk in double boiler and scald (just to boiling point). Add egg yolks well beaten to which has been added 1 cup sugar, pinch salt and cook until thick. Add gelatin mixture and cool. Fold in ½ pint of cream whipped, then stiffly beaten egg whites and vanilla. Break angel food cake in pieces (size of an egg) in angel food cake pan, putting in a layer of cake and a layer of filling until filled (2 layers of each). Put in refrigerator 10 hours. Unmold and ice with ½ pint of whipped cream, sweetened to taste. Sprinkle with cocoanut. Place in refrigerator until ready to serve. Serves 12.

Mrs. H. A. Veenstra

MACAROON OR PARADISE PUDDING

1 quart milk
4 eggs

1 doz. macaroons
1 tsp. vanilla

½ pkg. No. 3 gelatin (acidulated) (2 envelopes).

Separate eggs, add sugar to yolks and a little milk. Mix well and add milk and gelatine. Cook until it curdles. Beat whites of eggs stiffly, add hot mixture to egg whites and add vanilla. Pour ½ of mixture in mold and place 6 macaroons in it, add remaining mixture and rest of macaroons. Set aside to stiffen. Cut in slices and serve with whipped cream.

Mrs. Nina Van Gorp

ORANGE DESSERT

2 cups orange juice
1 lb. marshmallows cut in pieces
1 cup whipped cream

12 graham crackers crushed with
a tablespoon of butter

Heat orange juice and marshmallows. Stir until marshmallows are dissolved. Let cool. Then add whipped cream. Line pan with 2/3 of cracker crumbs. Pour in mixture and top with the remaining cracker crumbs. Place in a cool place or refrigerator. Top with whipped cream. Serves 10.

Mrs. M. T. Klein

DESSERTS (Continued)

PEACH AND RICE MOLD

- | | |
|--|-------------------------|
| 1 No. 2 can or 2 cups
sliced peaches | 2 cups cold cooked rice |
| 1 pkg. orange jello | 1 cup whipping cream |
| 2 cups hot water or
water and peach juice | $\frac{1}{4}$ cup sugar |

Dissolve jello in hot liquid, when syrupy, whip. Fold in rice, sugar, peaches and whipped cream. Pour into mold in which some of the peach slices have been arranged.
Mrs. Gerrit Van Roekel

FRENCH PIE

- | | |
|-------------------------|---------------------------------------|
| 1 envelope Knox gelatin | $\frac{1}{2}$ pint cream |
| 1 cup milk | $\frac{1}{2}$ cup maraschino cherries |
| 3 eggs | $\frac{1}{4}$ cup pecan nuts |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ lb. chocolate wafers |
| $\frac{1}{4}$ tsp. salt | 4 tbsps. melted butter |
| 1 tsp. vanilla | |

Soak gelatin in $\frac{1}{4}$ cup water. Beat egg yolks and add milk, sugar and salt and cook until creamy. Remove from fire and add vanilla and gelatin. Chill. Beat egg whites until stiff and add. Whip the cream and add, then the cherries and nuts. Crush the wafers and mix with melted butter. Place half of the crumbs in a large pie pan and cover with the custard, and then cover with remainder of the crumbs. Keep in ice box several hours before using.

Mrs. R. J. Vanden Berg

PINEAPPLE FLUFF

- | | |
|-------------------------------------|-----------------------------|
| $\frac{1}{2}$ cup milk | 1 cup heavy cream |
| $\frac{1}{2}$ lb. marshmallows | 12 graham crackers |
| small can of crushed pine-
apple | 4 tablespoons melted butter |

Put milk in top of double boiler and add marshmallows. Heat this until the marshmallows are dissolved. Cool and then add pineapple and the cream whipped. Crush the crackers and mix with the melted butter. Place half of crumbs in a shallow pan, cover with filling and the remainder of the crumbs. Keep in ice box. (Fresh sliced, sweetened peaches may be substituted for the pineapple.)

Mrs. R. J. Vanden Berg

PINEAPPLE FLUFF

$\frac{1}{2}$ cup crushed pineapple, $\frac{2}{3}$ cup sugar. Boil five minutes then dissolve a pkg. of orange jello in $\frac{1}{2}$ pint of hot water. Add cooked pineapple and juice of $\frac{1}{2}$ orange. When it begins to congeal add $\frac{1}{2}$ pint whipped cream, $\frac{1}{2}$ cup nut meats. Put in square pan and cut in squares.

Mrs. M. T. Klein

PINEAPPLE PUFFS

- | | |
|--|--|
| $\frac{1}{2}$ lb. marshmallows | $\frac{1}{2}$ c. drained crushed pineapple |
| Mix together and let stand in refrigerator 1 hour. | |
| 1 c. cream, whipped | $\frac{1}{2}$ c. nut meats |

Add to marshmallow and pineapple mixture. Let stand in refrigerator again for an hour. Crush $\frac{3}{4}$ cup graham crackers (about 12) and roll a spoonful of the mixture in the crushed crackers until it is covered. Makes about 16 puffs.

Mrs. H. S. Van Wyk

DESSERTS (Continued)

PINK LADY

- | | |
|------------------------------------|----------------------------|
| 1 package raspberry gelatine | ½ cup sugar |
| 1 cup boiling water | 4½ cups fresh strawberries |
| 1 cup fresh strawberry juice | (or frozen) |
| 1½ cups cream, whipped | 1 cup sugar |
| 1 Jelly roll filled with red jelly | |

Line a round pan (9x3) with waxed paper, cut round piece for bottom. Slice jelly roll in ½ inch slices and place over bottom and around sides of pan. Dissolve gelatine in boiling water, add strawberry juice and ½ cup sugar. Let thicken, then stir in berries, sweetened with 1 cup sugar and whipped cream. Pour into jelly roll mold and let stand 5 hours, or over, in the refrigerator, before serving. Serves 12 to 16.

Mrs. J. J. Sybenga

STRAWBERRY ICE BOX CAKE

Dissolve 2 packages strawberry jello in 2 cups hot water. Add 1 cup cold water and let cool. Clean and cut in small sections sufficient strawberries to make 2 cupsful. Add ¼ cup sugar to berries and let stand 30 minutes. Add to gelatin. Let stand until thick and syrupy. In the meantime, line a 10 inch mold or pan with waxed paper and press against its sides and bottoms, 2 cups cooky crumbs or whole flat cookies, such as vanilla wafers or macaroons. Just as gelatin is beginning to set fold in 1½ cups whipped cream. Pour in cooky-lined mold and chill in refrigerator for 8 hours. Keep cold until sliced for serving. Serves 18.

Mrs. C. M. Vroom

VANILLA WAFER PINEAPPLE PUDDING

Cream together 1 cup of Spry or Crisco, 2 cups of sugar and 1 tsp. salt. Beat in two egg yolks one at a time. Add 2 cups crushed pineapple, 1 cup pecan meats and 1 tsp. vanilla. Alternate layers of crushed vanilla wafers with above mixture having the top layer of wafers. Let stand 24 hours in cool place or refrigerator. Cut in squares and top with whipped cream.

Mrs. A. Vande Voort

TARTS (almond)

- Pastry:
- 2 cups flour
 - 1 cup butter or lard
 - Enough water to roll

- Filling:
- Yolks of 4 eggs
 - 3 cups sugar
 - 8 tbsp. milk
 - 6 tbsp. flour
 - 1 tsp. almond extract

Make the pastry and roll thin. Put half of it in large pan. Put in filling and cover with the rest of the dough. Put a little cream and sugar over the top. Bake at 350° and cut in squares.

Mrs. J. A. Poppen

TORTES

DUTCH DELIGHT

- | | |
|----------------------------|-----------------------|
| 2 pkg. Holland rusk crumbs | 2 tsp. cinnamon |
| 1½ cup sugar | 1 cup butter (melted) |
- Mix and spread in shallow pan, keeping ⅓ of mixture to be used later.
- | | |
|------------------------------|------------------|
| 1 cup sugar | ¼ cup cornstarch |
| 6 eggs (separated) | 1 tsp. salt |
| 4 cups milk, scalded | 2 tsp. vanilla |
| 1 cup nut meats, if desired. | |

Beat egg yolks and dry ingredients (sifted), add scalded milk and cook until thickened; add vanilla. Cool. Pour in pan lined with crumb mixture. Spread beaten egg mixture over top. Add chopped nut meats. Bake at 350° until brown. Cool and serve with whipped cream.

Mrs. J. A. Poppen

DESSERTS (Continued)

FRUIT SALAD TORTE

Base:

- | | |
|---|--|
| 3 egg yolks, beaten with pinch of salt | 1 cup drained, crushed pineapple |
| 1 cup sugar | $\frac{1}{4}$ tsp. baking powder |
| 1 cup fine dry bread crumbs (or
Holland Rusk crumbs) | 1 cup chopped walnuts |
| | 3 egg whites, beaten stiff and folded in |

Place in deep baking dish and bake 30 minutes in moderate oven (350°). Cool.

For the top:

- | | |
|------------------------|----------------------------------|
| 2 packages lemon jello | 1 large can fruit salad, drained |
|------------------------|----------------------------------|

To the juice of fruit salad and pineapple add enough water to make 4 cups liquid. Bring to boil and pour over jello. When almost set add fruit and pour over cake which has been cooled in the baking dish. Serve with whipped cream.

Mrs. C. Smorenburg

Mrs. H. W. Slobe

GRAHAM PINEAPPLE TORTE

1.

- | | |
|--|-----------------------|
| 30 graham crackers rolled fine | Mix butter and crumbs |
| $\frac{1}{4}$ lb. butter or substitute | |

Remove 1 cup for top. Pat remainder into bottom and sides of torte tin or large pyrex baking dish.

2.

Make custard of:

- | | |
|-------------------------|--------------------|
| 3 cups milk | 4 egg yolks |
| 1 cup sugar | 3 tbsp. cornstarch |
| $\frac{1}{4}$ tsp. salt | 1 tsp. vanilla |

Mix sugar, salt, cornstarch. Add egg yolks and beat well. Add milk gradually and cook in double boiler until thick. Add vanilla. Cool and put on top of crumbs.

3.

Drain juice from small can crushed pineapple. Put on top of custard. Beat 4 egg whites very stiff adding $\frac{2}{3}$ cup sugar gradually and beat well. Spread over pineapple. Sprinkle with remaining crumbs. Bake 20 minutes at 350°. Chill before serving.

Mrs. B. R. Boat

SHORTCAKES

HOT MILK SPONGE

(May be used as shortcake for strawberries, raspberries or peaches or served with lemon or chocolate sauce).

- | | |
|------------------------------|----------------------------|
| 2 well-beaten eggs | 2 tsp. baking powder |
| 1 cup sugar | $\frac{1}{2}$ cup hot milk |
| 1 cup and 2 tbsp. cake flour | 1 tbsp. butter |
| $\frac{1}{8}$ tsp. salt | |

Beat eggs light and thick. Slowly add sugar and beat with spoon 5 minutes or with mixer $2\frac{1}{2}$ minutes. Sift flour, salt and baking powder and fold into egg and sugar mixture—all at one time (work quickly). Melt butter in hot milk and add all at once. (Folding in of flour and milk should be done in 60 seconds.) Bake in greased 7 inch square cake pan in moderate oven (360°) 30 minutes. For cup cakes, bake in 375° oven for 20 minutes.

Mrs. B. R. Boat

OLD FASHIONED STRAWBERRY SHORTCAKE

Sift together:

- | | |
|----------------------|-------------------------|
| 2 cups flour | $\frac{1}{2}$ tsp. salt |
| 3 tsp. baking powder | 6 tbsp. sugar |

Cut in $\frac{1}{2}$ cup butter or shortening. Add egg slightly beaten to $\frac{1}{2}$ cup milk. Add slowly to dry ingredients and blend carefully with fork. (Do not beat). Pat into inch thickness or roll out and cut with round cookie cutter. Place on greased cookie sheet and bake in hot oven (450°) until done and lightly browned.

Mrs. Wm. Vander Lugt

DESSERTS (Continued)

STRAWBERRY SHORT CAKE

2 level cups flour 2 tbsp. sugar
4 tsp. baking powder ¼ tsp. salt

Sift flour several times. Cut ¼ cup of butter in flour until it becomes like cornmeal. Add ¾ cup milk. Stir in lightly. Divide in two portions. Place one portion in pan, then spread on melted butter. Next put in remaining batter. Bake until brown.
Mrs. Harry O. Viersen

UPSIDE-DOWN CAKE

Cream ½ cup butter with 1¼ cups sugar. Add 2 beaten eggs. Sift 2¼ cups flour, 3 tsp. baking powder, ¼ tsp. salt. Add the flour mixture and 1 cup of water alternately to butter mixture. In a skillet (large heavy one) put 2 tablespoons butter, 2 cups brown sugar, 4 slices of pineapple (cut up) and nuts. Let this simmer while preparing cake. Pour cake batter over the syrup mixture and bake 35 minutes at 375 degrees. When baked turn cake on large round plate. Serve with whipped cream.
Mrs. B. Baron

VANILLA WAFER PUDDING

½ cup butter 1 cup drained crushed pineapple
1 cup sugar ½ cup pecan nuts
4 egg yolks ½ tsp. vanilla
½ lb. vanilla wafers

Cream together the butter, sugar and egg yolks. Add to the creamed mixture, the pineapple, nuts and vanilla. Alternate layers of crushed wafers with mixture. Chill. Serve with whipped cream.

Mrs. Dora Vande Voort

DR. T. G. FULTZ

Veterinarian

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DUTCH RECIPES

ANDIJVIE

(Endive)

Cut the endive very fine as you would cabbage for slaw; after cutting let it stand at least 2 hours in cold water before preparing for the table; drain thoroughly.

When ready to serve mix with the following dressing:

3 large potatoes (hot) and creamed with 1 T. butter, a little salt and pepper, 1 t. sugar and vinegar to taste, about $\frac{1}{2}$ cup. Mix with endive and serve at once.

APPEL BEIGNETS

(Apple Fritters)

1 cup flour
2 eggs
milk

$\frac{1}{2}$ tsp. salt
6 sour apples

Beat eggs, add flour, salt and enough milk to make a thin batter. Peel apples, core, but do not quarter. Slice in $\frac{1}{4}$ inch slices. Dip in batter and fry in hot lard until light brown. Roll in powdered sugar.

APPEL PUDDING MET GEKLOPTE ROOM

(Apple Pudding with Cream)

1 lb. sour apples
3 cups water
 $\frac{3}{4}$ cup sugar

$\frac{1}{2}$ grated lemon rind
1 tbsp. gelatin
1 cup cream

Cook apples in water with lemon rind. Strain, add sugar and dissolved gelatin. When cool add whipped cream. Pour into mold and chill.

DUTCH BABELAARS

2 cups white sugar
1 cup dark Karo syrup
2 tbsp. vinegar
1 cup chopped nuts

$\frac{1}{8}$ tsp. salt
1 rounded tbsp. butter
 $\frac{1}{8}$ tsp. soda
1 $\frac{1}{2}$ tsp. vanilla

Cook the sugar, syrup, vinegar, salt, and butter to the ball stage or 250 F. Remove from stove and add the soda, vanilla, and nuts. Pour onto a buttered platter or plate. Let cool. Take edges and pull toward center while cooling because edges harden faster. When cool enough to handle, butter the hands and pick up the candy and pull into a long rope. Keep folding up and pulling out until the candy becomes light in color and gets cold and hard. Pull into long rope again. Cut into squares with scissors. Roll in powdered sugar.

Mrs. W. J. Van Kersen, Holland, Michigan

BALKEN BRIJ

(Breakfast Dish)

Cook the portion of one pig's head until meat loosens from the bones. Put through the meat grinder, season with salt and pepper and return to liquid. When boiling stir in enough corn meal to make a medium thick mush and cook slowly for 15 minutes. Keep stirring. Pack in pan to mold. Keep in cold place. When ready to use, unmold, slice and fry like mush.

DUTCH RECIPES (Continued)

BALKEN BRIJ

(Scrapple)

½ gal. cracklings
1 qt. & 1 pt. water
1 tsp. salt
3 tsp. allspice

¾ cup raisins
½ qt. white flour
1 qt. buckwheat flour
1 tsp. essence of anise

Cook all together stirring constantly. When it thickens to the consistency where stirring becomes difficult spread in pans or bowls. After 24 hours cut in ½ inch slices, brown in a little lard or butter. Serve with molasses or syrup. This is a Dutch breakfast.

BANKET GEBAK

(Pastry Letters)

Have a rich pastry dough chilled and ready to roll.

Mix:

1 lb. sweet almonds
2 cups sugar
3 eggs

grated rind of one lemon
water

Grind almonds fine, add sugar and lemon, beaten eggs and enough water to make a firm mixture.

Roll pastry quite thin into a long strip. Place almond filling on pastry and roll like jelly roll. Do not make roll thicker than two inches. Cut and form into letters desired. Bake until light brown. Brush with milk and sprinkle with sugar.

BESCHUITDEEG

(Holland Biscuit)

To 1 qt. of sponge add 2 eggs, 2/3 cup sugar, 1 pint of milk, ½ cup of butter (warmed together), a dessert spoon of salt. Mix and mold as stiff as bread dough, set in a warm place to rise; when light mold down lightly and let rise again. Then shape into biscuits. When light bake in a moderate oven 15 minutes.

Mrs. J. J. B.

BOERENKOOL

(Kale)

1 bologna or 2 lbs. pork shoulder
2 lbs. kale

4 cups diced potatoes

If pork shoulder is used, cook it in salted water until tender. If bologna is used heat thoroughly. Evaporate the liquid until meat is almost dry. In the meantime put kale in salted water and let stand ½ hour. Then cook in plenty of water ½ hour and drain. Squeeze until dry and cut up fine. Add kale to meat, season with salt and pepper. Over this put diced potatoes and steam until potatoes are done. Take out meat and shake up kale and potatoes.

BROEDERTJES

(Muffins)

Beat 3 eggs very light
Add 2½ cups sour cream in which
has been dissolved 1 tsp. soda

Add 2½ cups flour,
¾ tsp. salt

These are to be baked on top of stove, in well buttered hot iron gem pans. Fill pans half way; when lower side is brown, turn with fork, and when done dip melted butter over them and sprinkle with powdered sugar. This is a favorite dish with the Dutch boys and girls.

DUTCH RECIPES (Continued)

BROODPUDDING

(Steamed Bread Pudding)

- | | |
|----------------------------------|--|
| 1 $\frac{2}{3}$ cups milk | $\frac{3}{4}$ cup currants or raisins washed and drained |
| 6 slices of bread without crusts | $\frac{1}{4}$ cup grated lemon rind (citroen) |
| $\frac{1}{2}$ cup sugar | 1 tsp. salt |
| 3 eggs | |
| 3 tbsp. butter | |

Bring milk to boiling point. Add cubed or diced bread, stir until thoroughly dissolved. Add egg yolks, butter, sugar and raisins and citroens. Grease and flour upper part of double boiler. Put the mixture into this. Then beat egg whites very stiff and cover the pudding. Place lid on boiler and steam $1\frac{1}{2}$ hours. Then place into oven without lid so as to dry the pudding some-what. Loosen sides and turn on to a warm dish or platter. Cut in wedges and serve with fruit juice sauce.

Mrs. Louisa De Groot

CITROEN PUDDING

(Lemon Pudding)

- | | |
|---------------------------|------------------|
| $1\frac{1}{2}$ cups sugar | 6 eggs |
| 3 lemons | 1 tbsp. gelatine |

Beat egg yolks. Add juice of 3 lemons and rind of 1. Cook in double boiler. Add gelatine which has been dissolved in water. When cool add beaten egg whites and chill.

(DUIVENSOEP)

(Pigeon Soup)

- | | |
|--------------------------|------------------------|
| 4 pigeons | 2 carrots |
| $1\frac{1}{2}$ qt. water | small bunch of parsley |
| 1 onion | |

Simmer pigeons, water and vegetables four hours. 15 minutes before serving soup add 1 dozen very small meat balls. Let cook quickly until done.

Very good for invalids.

Dorothy Wormhoudt

DUTCH HANDKERCHIEFS

- | | |
|---------------------------|----------------------------|
| $2\frac{1}{2}$ cups flour | $1\frac{1}{2}$ cups butter |
|---------------------------|----------------------------|

Mix with just enough cold water to roll very thin. Cut in 4 inch squares. Beat together 1 cup sugar and white of 1 egg. Put 1 t. of this on each pastry square. Pinch the four corners together and bake quickly.

Mrs. Necy De Reus

DUTCH PAN CAKES

- | | |
|-------------|-------------|
| Twelve eggs | 1 cup flour |
| 1 qt. milk | 1 tsp. salt |

Beat eggs to a froth, add milk and salt, slowly stirring, pour it on flour. Cook very thin layers on buttered griddle, toss up to turn; roll up with butter and brown sugar spread over, or put on plate and cut like pie down the plate heaped high. These are delicious.

Mrs. J. Braam

DUTCH LETTUCE

- | | |
|---|-------------------------------|
| 1 head lettuce or equivalent leaf lettuce | 2 small onions |
| 2 hard boiled eggs | 1 tbsp. sugar |
| $\frac{1}{2}$ cup vinegar | 1 tsp. salt |
| | $\frac{1}{2}$ cup diced bacon |

Let the lettuce stand in cold water 1 hour or more and then drain well. Cut the bacon into small pieces and fry until brown. Add the vinegar and sugar and bacon fat. Heat well and pour over the lettuce, chopped eggs, salt and onions cut fine must then be added. Mix well and serve.

Mrs. Ira Vreizelaar
Mrs. W. D. Van Sittert

DUTCH RECIPES (Continued)

ERWTEN SOEP (Dutch Pea Soup)

3 cups dried peas	1 medium sized onion
1 pig's foot or 2 lb. pork	celery may be added if desired
1 large potato	

Soak peas overnight. In the morning put on to boil in water enough to cover, add $\frac{1}{2}$ tsp. soda. Boil 15 minutes and drain, add 3 quarts of fresh water and pork. An hour before serving, add potatoes, onions, and salt to taste. If too thick, add boiling water. If soft water is used for making soup, do not use soda.

Mrs. George Gaass

GEDROOGDE ABRIKOZEN (Dried Apricots)

$\frac{1}{2}$ lb. apricots	grated lemon peel
$\frac{2}{3}$ cup sugar	$\frac{1}{2}$ cup wine or berry juice
$2\frac{1}{2}$ cups water	

Cook apricots, sugar and lemon peel. When nearly done (about $\frac{1}{2}$ hour) add wine or berry juice.

GEHAKT (Sausage)

1 lb. beef	$\frac{1}{2}$ lb. pork—chop or grind
Add: 2 cups fine rusk	salt and pepper
2 eggs	

Make into balls; fry brown in butter.

HARING SALADE (Herring Salad)

2 salt herring, soak over night, remove bones and chop	1 stalk celery
3 apples chopped	pinch of cinnamon
onion to taste	pepper
2 hard boiled eggs cut	juice of 1 lemon or vinegar

Mix well and serve chilled

HOLLANDSCHE SNIJBOONEN (Cut Green Beans)

Cut fresh green beans with cutter or shredder. Pack in stone crock alternating layers of beans and coarse salt. Cover with cloth and place weight on top to form brine. When preparing to serve: Take as many as wanted from crock. Cover with boiling water, drain and repeat until salt is drawn out. Now cook with a piece of pork or bacon. Season with pepper and nutmeg. Or omit meat and season with large lump of butter, 1 t. sugar and pinch of nutmeg.

Mrs. J. G. Klein

HOLLANDSCHE VET BOLLEN (Fried Cakes)

5 cups flour	$\frac{1}{2}$ pkg. raisins
3 eggs beaten	5 apples chopped
1 tsp. salt	$\frac{1}{2}$ cake compressed yeast
$\frac{1}{2}$ pkg. currants	

Mix the flour with milk enough to make a thin batter. Add remaining ingredients. Dissolve yeast in $\frac{1}{2}$ cup luke warm water before adding to flour mixture. Mix well and let stand to rise 4 or 5 hours. Fry in deep fat like doughnuts. Drop from spoon. Roll in sugar.

This is used as New Years treat.

DUTCH RECIPES (Continued)

HOOFD KAAS (Head Cheese)

2 lbs. beef	1 tbsp. salt
2 lbs. lean pork	1 tsp. pepper
1 cup vinegar	pinch of cloves and allspice

Cook meat until well done and boil down until only a pint of juice is left. Dice meat, put back into liquid, add vinegar and spices, boil a few minutes. Place in mold and keep in cool place. Slice thin to serve.

HUTSPOT (One Dish Meal)

Boil a piece of beef and when almost tender add several onions and carrots cut up. Season with salt and pepper.

Boil potatoes separately and when done mash them. The liquid on the meat and vegetables should be boiled down to not more than 1 cup of liquid. Just before serving add the mashed potatoes and mix thoroughly.

HUTSPOT (Main Dish)

½ lb. pot roast	1 cup sliced onions
4 cups diced carrots	salt-pepper
4 cups diced potatoes	

Put meat into enough water to cover. Add 1½ t. salt and cook until half done. Add carrots, cover and cook ½ hour longer. Then add potatoes and onions and cook until potatoes are done. Remove meat to platter and slightly mash the vegetables. Arrange around meat and serve. There should be little liquid left when done.

JAN IN DE ZAK (Steamed Pudding)

2 cups flour	1 egg
1 cup buttermilk	pinch salt
1½ cup molasses	1 tsp. soda
2 cups corn meal	

Mix well. Pour into a salt sack. Tie securely to allow for doubling in size. Place in kettle of boiling water and cover tightly. Steam for one hour. Serve with fruit sauce or molasses.

KARNEMELKSCH PAP (Buttermilk Soup)

2 qts. buttermilk	¾ cup flour
-------------------	-------------

Mix flour with a little water until smooth; add 1 pint of the buttermilk. Let come to a boil, stirring constantly to prevent separating. Now add the rest of the buttermilk, a little at a time. Serve hot with sugar or molasses to taste. Barley, rice or oatmeal cooked may be used in place of the flour.

KIPPENSOEP (Chicken Soup)

Put chicken in a soup kettle with 3 quarts of cold water. Let it stand on a moderate fire. Bring to boiling point and skim carefully. Let it boil 2 hours, then add ½ cup of rice and boil 1 hour longer. After taking from the fire add beaten yolk of 1 egg and a little nutmeg.

Mrs. B. H. Van Spankeren

DUTCH RECIPES (Continued)

KRENTEN BROOD (Currant Bread)

6 cups flour
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ yeast
2 eggs

1 lb. currants
1 tsp. salt
4 oz. citron
mix with milk

Add currants when molding for the second time. Bake in a slow oven.

Mrs. J. De Vries

LEMON BUTTER

Juice of 3 lemons
rind of $1\frac{1}{2}$ lemons

6 eggs
1 cup sugar

Steam in a basin over hot water until it will drop thick from end of spoon. To be eaten cold with meats.

BITTERKOEKJES (Macaroons)

$2\frac{1}{2}$ cups sugar
 $2\frac{1}{4}$ cups almonds ground

grated rind of 1 lemon
whites of 4 eggs beaten stiff

Blanch and grind almonds and add sugar and egg whites.

Cover pans with oiled paper and drop from teaspoon. Bake in slow oven.

MAISBROOD (Corn Bread)

$\frac{1}{4}$ cup shortening (or drippings)
 $\frac{1}{4}$ cup sugar
1 egg
2 cups sour milk

1 level tsp. soda
pinch of salt
3 cups cornmeal

Pour in greased pan. Bake 20 minutes in moderate oven.

Mrs. Jno. Kaldenberg

NIEUWJAARSKOEKJES (New Years Cookies)

3 cups flour
2 tsp. baking powder
1 cup sugar
1 cup butter or $\frac{1}{2}$ lard & $\frac{1}{2}$ butter

3 tbs. milk
 $\frac{1}{2}$ tsp. lemon flavoring
 $\frac{1}{2}$ cup coconut

Make a long thin roll. Roll in sugar. Cut and form into figure eights. Flatten and bake in moderate oven.

ORANGE PEEL FOR STROOP KOEK

Rinds of 3 oranges
 $\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup scant molasses

Cut rinds very fine. Add $\frac{1}{2}$ cup water and allow to cook a few minutes. Drain, add molasses, sugar and $\frac{1}{2}$ cup water. Cook slowly until liquid has boiled down.

PEULEN (Sugar Peas)

$\frac{1}{2}$ gal. sugar peas. String and use pods. Barely cover with water and little salt. Cook until tender. Drain and add large lump of butter and season with a little sugar and pepper.

DUTCH RECIPES (Continued)

PASTEITJES (Tarts) Pastry Shells

1 lb. hard butter
1 lb. flour

1 cup ice water
pinch of salt

Chop butter and flour until as fine as sand; add salt and water, a little at a time; keep chopping until it forms a dough. Roll with as little flour as possible into a large thin sheet. Fold and refold until like a small loaf of bread. Let stand overnight in a cold place; when ready for use cut off a small piece and roll as thin as cardboard; have two sized cutters and cut three pieces with the largest one and place on top of each other using a little water and flour to make them stick together. Then cut out two more and use the smaller cutter to cut out the center. Put together as the others and put them on the three in the same way. Bake in moderate oven. When serving fill with jelly.

PIGS IN BLANKETS (DUTCH) (Saucijsebroodjes)

1 level cup shortening
1 tbsp. sugar
 $\frac{1}{2}$ tsp. salt
2 eggs

1 cup milk
2 tsp. baking powder
About 3 cups flour

Roll out and cut with a large cooky cutter.

FILLING

1 $\frac{1}{2}$ lbs. lean pork sausage

salt and pepper to taste

To which 1 cup of rusk crumbs have been added. Form this into 24 or 30 rolls and cover with the pastry. Bake at 350° for 40 minutes. Serve while warm. These can be re-heated very satisfactorily.

Mrs. R. J. Vanden Berg
Mrs. Nelle Klein

POFFERTJES (Holland Fritters)

Bring to a boiling point 1 cup water, 1 T. butter, pinch of salt; when boiling sift in 1 scant cup flour and stir until very stiff paste. Let cool. Then add 4 eggs, 1 at a time. Beat hard and drop a small teaspoonful at a time in hot lard. They should more than double their original size. Serve hot with maple sugar syrup.

RAUWE ZUUR KOOL SALADE (Raw Sauer Kraut Salad)

1 lb. kraut
1 onion chopped
12 seeded olives

4 small pickles
French dressing

Mix well and let stand for one hour. Serve with pork or game.

RIJST MET BITTERKOEKJES (Rice and Macaroons)

1 qt. milk
1 cup rice
 $\frac{1}{2}$ lb. macaroons

1 egg
1 tbsp. butter rounding
 $\frac{1}{2}$ cup sugar

Cook rice and macaroons in milk until done; add sugar, butter and beaten egg. Mixture must not be too dry. Put in baking dish and put in oven until light brown.

ROAST CHICKEN DUTCH STYLE

Place 1 cup butter in an iron kettle. After butter has heated until foam has gone down put in whole chicken which has been thoroughly dried. Brown on all sides. Add $\frac{1}{2}$ cup water and cover tightly. Cook slowly adding not more than $\frac{1}{2}$ cup water as it boils down.

After chicken has cooked one hour, add salt. Allow three hours for chicken one year old. When ready to serve, make brown gravy from remaining liquid.

DUTCH RECIPES (Continued)

ROLLADE (Meat Rolls)

Take skin of fresh pork, strips of about six by ten inches. Lay fat side up.
 $\frac{1}{4}$ lb. lean pork $\frac{1}{2}$ lb. beef

Cut in strips and lay at one end. Season with pepper, salt and cloves. Sprinkle seasoning over meat and skin, roll tightly; tie with cord to keep in shape. Put in kettle, cover with boiling water and cook until very tender. Remove carefully so as not to break the rolls. Put in a jar and cover with cold cider vinegar.

ROODE KOOL (Red Cabbage)

1 medium sized head red cabbage 2 or 3 apples, cut
 cut up 1 tsp. salt

Boil in a little water until tender. When done add:

$\frac{1}{2}$ cup sugar 1 tbsp. butter
 $\frac{1}{4}$ cup vinegar

Mrs. Y. T. Van Niewaal

ROODE KOOL SALADE (Red Cabbage Salad)

$\frac{1}{2}$ lb. red cabbage cut fine salt, pepper and mustard to taste
 2 apples chopped Mayonaise dressing
 1 small piece of bologna cut in cubes

ST. NICKOLAAS KOEKJES (Dutch Santa Clause Cookies)

10 oz. butter 1 tsp. nutmeg
 10 oz. brown and white sugar mixed $\frac{1}{2}$ tsp. cloves
 1 egg 1 tsp. soda dissolved in 2 tbsp. sour milk
 2 tsp. cinnamon 1 lb. flour

Mix—form into roll—chill.
 Slice thin and bake.

SAND TARTS

1 cup butter 3 eggs—less 1 white
 2 cup sugar Pinch salt
 $2\frac{1}{2}$ cup flour

Mix together. Roll out very thin on well floured board. Take equal parts of sugar and cinnamon and sprinkle over dough which has been brushed with white of egg. Cut in squares, place a blanched almond in center of each square. Bake quickly.

SCHOENLAPPER'S TAART (Poor Man's Pudding)

Line a buttered baking dish with buttered slices of stale bread. Slice apples on top. Sprinkle with $\frac{1}{2}$ or $\frac{3}{4}$ cup sugar and 1 t. cinnamon. Add 1 cup water and bake until brown on top.

SCHOENLAPPER'S TAART (Brown Betty)

6 large apples $\frac{3}{4}$ tsp. cinnamon
 3 eggs $\frac{1}{2}$ cup butter
 5 slices stale bread or rusk $\frac{1}{2}$ cup sugar

Pare, core and cook apples to sauce. Add sugar, butter, cinnamon and broken bread or rusk. Beat eggs separately and fold into above mixture. Place in buttered baking dish. Bake in moderate oven until brown on top.

DUTCH RECIPES (Continued)

SNIPPER KOEK

(Cake)

2 cups honey
2 cups sorghum molasses
3 cups candied lemon peel

8 cups flour
1 cup sour cream
1 tsp. soda

Mould like bread and make into loaves. Bake about 1 hour in a slow oven. Be careful in use of flour and not get too stiff.

Miss Jane Kruidenier

SOUR BEEF STEW

Use beef from the rump or any good
cold, left-over meat

1 tbsp. butter
1 onion cut up and browned in butter

Add meat and 1 cup vinegar, one small handful raisins; pepper and allspice (whole and put in thin bag to cook) and salt. When meat is tender (if fresh meat is used) thicken gravy with small pieces of ginger bread or molasses and flour. As vinegar boils away, add water.

SPINAZIE

(Spinach)

Pick and strip off all fibrous stems. Wash well and cook with a little salted water. Do not cover. Do not cook more than 15 minutes. Drain and chop fine. Flavor with nutmeg and lump of butter. Thicken with Holland biscuit crumbs.

Mrs. Arthur Klein

SPRITZ COOKIES

1 cup butter
1¼ cup brown sugar
2 cups flour

1 tsp. baking powder
1 egg

Mix with hands, put dough into cookie press (Spritzer). Cut into 6 inch pieces. Form into letter S and bake in moderate oven on cookie sheet.

STROOP KOEK

(Molasses Cake)

1 cup sugar
1 cup dark molasses or sorghum
½ cup lard or butter
2 eggs
½ tsp. salt
½ tsp. nutmeg
½ tsp. cloves

1 tsp. cinnamon
¾ cup flour
¾ cup rich sour milk
1 tsp. soda dissolved in sour
milk
orange peel from 3 oranges

Mix as usual. Bake in slow oven from 1½ to 2 hours. Spread with butter when serving. Excellent with cheese spread.

STROOP KOEK

(Sorghum Cakes)

4 eggs
¼ cup butter
1 cup dark molasses or sorghum
1 cup brown sugar
1 cup sour milk

1 tsp. soda
4 cups flour
3 tsp. cinnamon
¼ tsp. cloves
¼ tsp. nutmeg
2 orange peel candied

Mix as usual. Pour into two bread pans. Bake one hour in slow oven.

DUTCH RECIPES (Continued)

STROOP KOEK

(Cake)

1 cup sugar
1 cup molasses
1 cup butter
1 cup sour milk
3 cups flour

3 eggs
1 tsp. each of ginger,
 cloves, and cinnamon
1 scant tsp. soda

Bake in one loaf.

Mrs. B. H. Van Spankeren

SUIKER KOEKJES

(Dutch Sugar Cookies)

1 cup butter ice cold
1 cup sugar
2 cups sifted flour

$\frac{1}{4}$ cup cold water
 $\frac{1}{4}$ tsp. soda
1 tsp. vanilla

Roll very thin. Cut with cookie cutter. Bake in a slow oven.

TULBAND

(Cake)

1 $\frac{3}{4}$ lb. brown sugar
 $\frac{3}{4}$ lb. butter
5 well beaten eggs
1 qt. sour milk
2 lbs. flour
3 tsp. cinnamon

2 tsp. cloves
2 lbs. raisins
1 lb. currants
 $\frac{1}{2}$ lb. lemon or citron
3 tsp. soda dissolved in cold water

Mix and bake in two tube pans using $\frac{1}{2}$ cup butter to grease pans. Cover cakes while baking. Slow oven 3 hours.

VET BALLEEN

2 eggs
1 tsp. salt
1 tbsp. sugar
1 cup seeded raisins

4 cups flour
2 heaping tsp. baking powder
enough milk to make a stiff batter

Drop from spoon into hot lard.

Mrs. J. De Vries

WEENER TAART

(Dutch Tart)

2 cups flour
1 cup butter
1 cup sugar

3 eggs
1 tsp. lemon extract

Make a batter of the above mixture. Pour into a buttered angel food pan in alternated layers with the following fruit mixture:

2 apples
1 peeled orange

$\frac{5}{8}$ cup water
juice of 1 lemon
 $\frac{1}{2}$ cup sugar

Cook apples in water until done. Strain. Add sugar and lemon juice and orange pulp. Cook again for a few minutes. Then place in layers. Bake in moderate oven.

DUTCH RECIPES (Continued)

WIJN SOEP (Wine Soup)

$\frac{1}{4}$ cup tapioca
Cook until clear
Add:

1 cup raisins
 $\frac{1}{2}$ cup sugar

Good served with croutons.

1 qt. water

1 cup grape juice or wine

ZUUR TONG (Spiced Tongue)

Soak fresh pig's tongue in vinegar over night. Prepare 6 or more.
Remove and cook until tender in water to cover, to which has been added:

$\frac{1}{2}$ cup vinegar
1 sliced onion
 $\frac{1}{2}$ cup sugar
3 bay leaves

2 tsp. salt,
4 cloves
4 whole peppers

Skin when tender.

This will keep several weeks if kept in the brine.

ZUUR TONG (Sour Tongue)

Soak 1 fresh beef tongue in vinegar over night. Add one onion sliced and a little salt. Remove. Cook slowly in water to which a little vinegar and mixed spices have been added; put spices in bag. Cook until well done.
To the liquid that is left, add raisins and thickening to make sauce to be served with the tongue. Serve hot.

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EGGS AND CHEESE

In cooking eggs and cheese, there is one general rule to follow:—ALWAYS COOK EGGS AND CHEESE AT A VERY LOW TEMPERATURE. High temperatures toughen the protein.

SOFT-COOKED and HARD-COOKED EGGS

Place eggs in cold water; bring slowly to boiling; at this point eggs are coddled. Reduce heat and cook slowly. For medium-soft, let stand in the water 2 to 5 minutes, depending on firmness desired. For hard-cooked, leave in the water 15 to 20 minutes. Or eggs may be covered with boiling water and cooked slowly the required time. If hard-cooked eggs are to be used cold, plunge immediately into cold water for a few minutes before removing shell. This helps to prevent dark ring forming around yolks.

Mrs. J. F. Dykstra

SHIRRED EGGS

Place 1 Tbsp. cream in each ramekin or custard cup. Break an egg into each; sprinkle with salt and pepper, and bake in a moderate oven (325°) until eggs are firm,—about 20 minutes.

PLAIN OMELET

Allow 3 eggs for 2 servings. For each egg add 1 tbsp. milk or cream,—salt and pepper to taste. Beat milk and seasoning into the beaten eggs. Heat one tbsp. fat in skillet; add eggs and cook slowly. Push edges toward center so that all becomes cooked. Serve on warm platter.

VARIATIONS

Many variations can be made by sprinkling ground cooked ham, ground cooked meat, minced onions, ground cooked bacon, cooked rice or grated cheese over the omelet while cooking. Some fold over half.

Mrs. V. Weierather

CREAMED EGGS

6 hard cooked eggs
1½ cups white sauce

6 slices hot buttered toast

Cut eggs into small pieces and add to white sauce; stir carefully. Serve on toast. Sprinkle with paprika or chopped parsley. Serves 4.

Mrs. Halbert

DEVEILED EGGS

Boil 1 dozen eggs 20 minutes. Remove shells and cut in halves lengthwise. Mix yolks in bowl with

1 tsp. salt
¼ tsp. pepper

1 tsp. butter
3 tbsp. vinegar

Add celery salt and mustard to taste. Refill whites with mixture. 24 servings.

Mrs. D. C. Renaud

EGGS IN BACON RINGS

6 slices bacon
6 eggs

Salt and pepper
6 tbsp. grated cheese

Line muffin pan with bacon slices. Bake in slow oven (325°) 10 minutes. Break egg in each ring; add seasonings; continue baking 15 minutes. Just before eggs are done place one tablespoon cheese on each. Bake until cheese melts. Serves 6.

Mrs. M. M. De Reus, Leighton, Iowa

WELSH RAREBIT

1 tbsp. butter
1 tsp. cornstarch
¼ tsp. salt

½ cup thin cream
½ lb. cheddar cheese
Other seasonings if desired

Cook in a double boiler. Serve hot with toasted bread or crackers.

Marie R. Lautenbach

EGGS AND CHEESE (Continued)

WELSH RAREBIT

1½ tbsp. butter
1½ tbsp. flour
1½ cups milk

1 cup grated nippy American cheese
½ tsp. salt
Dash of pepper

Make white sauce of butter, flour and milk; add cheese and stir over low heat until melted. Add seasonings as desired. Serve hot over buttered toast or crackers. Serves 6.

Mrs. J. F. Dykstra

CHEESE, BREAD and EGG DISH

Sliced white bread
Spread lightly with butter
1 cup grated nippy cheese

Sauce
Combine and beat
2 eggs
1 cup milk
1 tsp. salt
Dash of pepper or dry mustard

Spread sliced bread lightly with butter. Cut two of the slices twice diagonally across, making 8 triangular pieces. Cut remaining bread into cubes. There should be about 4 cups of diced buttered bread. In buttered baking dish, alternate layers of diced bread with cheese. Pour sauce over bread and cheese. Place triangles of bread around the edge to form a crown. Bake in a moderate oven (350°) for 20 minutes. Serve hot. Serves 6.

Mrs. Frush

CHEESE and NOODLE RING MOLD

4 tbsp. flour
2 tbsp. butter
½ tsp. salt
¼ tsp. pepper

2 cups milk
3 cups cooked noodles
1 cup grated cheese

Make a white sauce of flour, butter, salt, pepper and milk. When it thickens, add the grated cheese. Blend well. Add noodles. Pour into buttered ring mold and bake slowly until firm. Serve with creamed ham and eggs in center of mold. Serves 6.

Dorothy N. Cook

LUNCHEON TUNA FISH

1 cup celery cooked
½ cup celery liquor
1 small can Pet milk
1 cup thin cream
1¼ tbsp. butter
1 tbsp. bacon fat
2½ tbsp. flour
1 tbsp. Worcestershire sauce

½ tsp. ground nutmeg
½ tsp. salt
8 oz. bottle stuffed olives
1 small can Tuna fish
3 hard boiled eggs
1 cup crumbs
¼ cup grated cheese

Cook 1 cup diced celery about 6 minutes. To the water it was cooked in, (about ½ cup) add small can Pet milk and 1 cup cream. Mix with butter, bacon fat and flour, add to milk and celery liquor and cook together making white sauce. Season with Worcestershire sauce, nutmeg, salt, olives (whole), and cooked celery. Put ½ of white sauce in greased pan. Cover with one small can Tuna fish in chunks, and eggs cut up. Add rest of white sauce, cover with crumbs, then with cheese. Bake till crumbs are brown. Serves 8.

Mrs. Henry Cox

EGG IN NEST

Arrange stiffly beaten white of an egg on a slice of buttered toast. Make a depression in the center and drop in the unbeaten yolk. Sprinkle with salt. Brown in a moderate oven.

Mrs. J. F. Dykstra

EGGS AND CHEESE (Continued)

FRUIT CHEESE

Chop 6 dates, 3 figs, $\frac{1}{2}$ cup blanched almonds. Mix with one cup of cream cheese and 1 tsp. lemon juice and a little salt. Make into balls and garnish with half almond on each ball.

Mrs. D. C. Renaud

CHEESE TURNOVERS

3 slices bacon
1 cup heavy cream whipped stiff
1 cup grated cheese
 $\frac{1}{8}$ tsp. dry mustard

$\frac{1}{4}$ tsp. salt
Dash of pepper
1 well beaten egg
Rich pie dough

Break bacon into small pieces and saute'. Fold bacon and other ingredients into the whipped cream. Roll pie dough very thin and cut in squares or rounds. Place a teaspoonful of filling in the center of each. Moisten the edges lightly with water and fold over the dough. Bake the turnovers in a hot oven (450°) for about 20 minutes. Serve them very hot.

Mrs. J. F. Dykstra

CHEESE STRAWS

1 $\frac{1}{2}$ cups grated cheese
1 cup flour

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ tsp. salt

Wet with just enough water to roll. Roll out thin and cut in strips. Bake to a light tan in quick oven.

Mrs. Halbert

PASTRY REMAKINGS

Roll out pastry left overs; sprinkle with grated cheese. Fold over and again sprinkle with grated cheese. Then roll out, cut in strips and bake.

TOASTED CRACKERS

Spread crackers with butter and grated cheese. Season with salt and a little prepared mustard and brown in oven.

Mrs. S. F. Cole

CHEESE CANAPES

Toast circular pieces of bread; sprinkle with a thick layer of grated cheese seasoned with salt and cayenne. Place on a thin sheet and bake until cheese is melted. Serve hot.

Marie R. Lautenbach

COTTAGE CHEESE

Place thick, freshly soured milk over a pan of hot water, not boiling. When the milk is warm and the curd separates from the whey, drain in a cheese cloth and dry. Put the curd into a bowl and add salt, pepper and cream to taste.

Mrs. Halbert

CHEESE ROLL

Put $\frac{1}{2}$ lb. cream cheese through grinder, add a little sweet cream. Grind stuffed olives after squeezing out all liquid and add to cheese. Work into a long roll about 2 inches in diameter. Split down center lengthwise about half way through. In center place long strip of pimento or stuffed olives which have been wiped dry. Close opening and work cheese into roll. Set away to harden, and when ready to serve slice.

Mrs. J. F. Dykstra

EGGS AND CHEESE (Continued)

MACARONI AND CHEESE

1 ½ cups macaroni broken	3 tbsp. butter
1 cup grated American cheese	3 tbsp. flour
1 cup bread crumbs	2 cups milk
	1 tsp. salt

Cook macaroni in boiling salted water until tender, drain. Make a white sauce of the four last ingredients and mix with the macaroni. Stir in the grated cheese. Turn into a buttered baking dish, cover with the bread crumbs and bake in moderate oven until browned.

Mrs. A. N. Vander Linden

EGG FOO YOUNG (3 servings)

5 eggs	¼ cup green pepper
½ cup shredded onions	salt and pepper
½ cup fine cut roast pork (left-over)	

Beat eggs with other ingredients. Ladle into skillet greased with hot fat. Brown, then turn and brown other side.

Mrs. G. Chester Leu

JELLO CHEESE SALAD

1 package lemon Jello	½ cup crushed pineapple
1 cup Cottage cheese or American cheese grated	Stuffed olives (cut) for color

To the Jello dissolved in one cup boiling water, add one cup cold water. Stir in other ingredients. When set,—cut in squares and serve on lettuce topped with mayonaise. Serves 6 or 8.

Mrs. S. F. Cole

PIN WHEELS

Trim crust from loaf of bread (fresh, white). Slice loaf lengthwise in ¼ inch slices. Spread slices with seasoned cream cheese or grated American cheese. Roll them like jelly roll. Chill the rolls. Cut in one inch slices. Surround slices with narrow strips of thin bacon. Toast in moderate oven,—375 degrees, until bacon is crisp.

Mrs. J. F. Dykstra

CHEESE FONDU

1 cup milk	yolks of 3 eggs
½ tsp salt	¼ lb. cheese
1 cup bread crumbs	whites of 3 eggs
1 tbsp. butter	

Mix the first 5 ingredients. Add beaten yolks. Then fold in beaten whites. Pour in well buttered baking dish. Bake 20 minutes in moderate oven. Serves 6.

Mrs. Chas. P. Dykstra

BAKED EGGS

Use gem pans; butter well, put in layer of cracker crumbs. Drop one egg in each pan. Salt and pepper. Add a few more cracker crumbs, a small piece of butter, and cover with cream. Bake in a moderate oven until white is firm and crumbs are brown.

Mrs. Herman Geelhoed

CREAMED EGGS

Make white sauce of 1 pint of milk, 2 tbsp. flour and 2 tbsp. butter. Season with salt and pepper. Stir in the chopped whites of 6 eggs which have been cooked slowly 20 minutes. Pour over buttered toast or Holland Biscuits. Over this sprinkle the yolks which have been put through a sieve.

Mrs. Frush

EGGS AND CHEESE (Continued)

SCALLOPED EGGS

1 cup milk
2 cups dried bread crumbs
1 tsp. salt

4 eggs
1 cup grated cheese
2 tbsps. butter

Scald milk in double boiler; stir into this cheese, bread crumbs, butter and salt; heat slowly; stir in well beaten yolks of eggs; remove from fire at once and cool. When cool, fold in the beaten whites, turn into buttered baking dish, and bake 20 minutes in moderate oven. Serves 4.

Mrs. G. H. Waechter

EGGS and MUSHROOMS

Whites of six hard boiled eggs, chopped, and six large mushrooms or equal small ones. Make white sauce using some cream. Add the eggs and mushrooms. Cook three minutes. Pour over rounds of toast. Put yolks through ricer on top of each round. Serves 6.

Mrs. Geo. Gaass

CHEESE DROPS

2 cups "Verasharp" cheese (Borden's)

$\frac{1}{2}$ cup butter
1 $\frac{1}{4}$ cups flour

Cream cheese and butter. Work in the flour. Roll into marbles ahead of time and store in refrigerator. Bake in moderate oven.

Harriet L. Frush

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FISH AND OYSTERS

COCKTAIL FOR FISH

Mix together:

$\frac{3}{4}$ cup Tomato Catsup	2 tbsp. lemon juice
$\frac{1}{4}$ cup grated horseradish	10 drops Tabasco Sauce (optional)
1 tbsp. Worcestershire Sauce	$\frac{1}{4}$ tsp. salt

George Rector

CRAB MEAT AND GRAPEFRUIT COCKTAIL

1 No. 2 Can grapefruit sections	1 tsp. lemon juice
1 6 oz. can crab meat	2 tbsp. catsup
1 cup mayonnaise	1 drop Tabasco Sauce
1 tbsp. vinegar	

Chill grapefruit and crab meat in cans. Drain grapefruit. Flake crab meat, removing bony tissue. Alternate grapefruit and crab in chilled cocktail glasses. Mix remaining ingredients. Just before serving pour small amount over grapefruit and crab meat.

Mrs. William Wing

FROZEN CRAB MEAT COCKTAIL

1 tsp. gelatine	1 cup flaked crabmeat
2 tbsp. cold water	4 tbsp. catsup
1 tbs. lemon juice	1 tsp. Worcestershire sauce
4 tsp. French dressing	Paprika and salt to taste

Soak gelatine in water. Dissolve in double boiler and add all ingredients. Cool and pour in crinkle cups. Put in freezing tray and freeze. Unmould and serve on shredded lettuce with crisp crackers.

SHRIMP COCKTAIL

$\frac{1}{2}$ pint cream whipped	$\frac{1}{2}$ can pimento
4 tsp. chili sauce	1 heaping tsp. minced parsley
3 tsp. mayonnaise	1 tsp. minced onion
1 tsp. lemon juice	1 can shrimp

Mix all together. Garnish with stuffed olives.

BOILED FISH WITH LEMON BUTTER

Wrap fish, weighing two or more pounds in a square of cheese cloth, place on a plate and plunge into boiling water seasoned with a tbsp. of vinegar or lemon juice and 1 small sliced onion, $\frac{1}{2}$ cup celery leaves and 1 tsp. salt. After five minutes add cold water to reduce temperature and quickly simmer until fish falls from bone, allowing six to ten minutes per pound, according to whether pieces are thin or thick. Serve with lemon butter.

LEMON BUTTER

Melt 4 tbs. butter gradually. Add 1 tbs. lemon juice, and 1 level tsp. dry mustard.

BAKED FISH

Cut fish in pieces for serving and let stand at room temperature for fifteen minutes. Dip in well salted milk, 1 tbs. to each cup, and then in finely sifted bread crumbs. Place in oiled, buttered or oven-proof platter and dot with melted butter. Brown quickly 10 to 20 minutes in a 550° oven. Use no water in pan. Serve with melted butter or lemon butter.

FISH AND OYSTERS (Continued)

BROILED FISH

Whole—Wipe as dry as possible. Sprinkle with salt and pepper. Grease fish. Place flesh side up on well greased broiler or shallow pan. Cook 2 inches from heat for 15 minutes or until fish flakes when tried with a fork. Turn and broil on skin side long enough to make skin brown and crisp.

In Slices—Dot dry-meated fish generously with butter.

Fillets—Brush with oil. Sprinkle with salt and flour and place on a greased broiler or cookie sheet. Broil quickly until brown then turn and brown other side. Garnish with parsley and lemon. Serve with melted butter.

BAKED HALIBUT SLICES

Place Halibut slices in glass baking dish. Cover and surround with slices of fresh tomato, sliced onion and sliced green pepper. Season well and bake in 375° oven for 35 minutes. This is especially nice with baked potatoes. Mrs. Henry Cox

QUICKLY BAKED FISH

Prepare for cooking, small fish, pieces of fish or fish fillets. Season rich milk or cream with salt and paprika. Dip the pieces in the milk and then in bread crumbs or crushed corn flakes. Permit the fish to dry for one-half hour. Bake in moderate oven 350° allowing 15 minutes to the pound. Baste once with melted butter while cooking.

FRIED SHRIMP

Shell 1 lb. raw shrimp. Combine 2/3 cup milk, 1/8 tsp. paprika, 1/4 tsp. salt. Soak shrimp in this milk for 30 minutes. Drain well. Sprinkle with salt. Roll in corn meal. Fry in hot fat and when golden brown place on absorbent paper to drain. Serve hot with lemon juice or tartar sauce. Serves 4.

TARTAR SAUCE

1/2 cup mayonnaise	1 tsp. chopped sweet pickles
1/2 tsp. chopped parsley	1 tsp. chopped green olives
1/2 tsp. chopped onion	

HOT SEA FOOD SALAD

1 can crabmeat	1 green pepper
1 can shrimp or 1/2 lb. fresh	1 tbs. finely chopped onion
1 cup celery	1 tbs. finely chopped pimento
1 cup mayonnaise	1 tsp. Worcestershire sauce
	salt and pepper to season

Four good sized servings.

Mix ingredients well. Put on shells, add some whole shrimps for garnish either extra or saved. Cover with buttered crumbs. Bake in medium oven 45 minutes.

Mrs. H. F. Closz

SPANISH SHRIMP

Cook 1/2 lb. sliced fresh mushrooms with 1/4 lb. butter in double boiler 30 minutes. Fry a good sized onion in butter, add 1/2 cut up green pepper and 1 pint tomatoes. Cook gently and add seasoning to taste. Cut in one 15 cent jar stuffed olives and 1 cup canned small peas, beat thoroughly. Add 1 can clean shrimp. Do not cook after fish is in so they will remain whole. Pour over toast and cover with the cooked mushrooms. This should be served only on individual servings.

Mrs. Henry Cox

BROILED DEVILED SARDINES ON TOAST

Select large sardines. Carefully remove skin and cover with following mixture. Cream 2 tbs. butter, add 1 tsp. dry mustard and a few drops of Worcestershire Sauce. When thoroughly blended spread sardines with mixture and dip in cracker crumbs. Broil under quick flame until brown. Serve on freshly made toast and garnish with parsley and lemon.

FISH AND OYSTERS (Continued)

DEVEILED CRAB MEAT

2 small onions chopped, 2 tbsp. butter, 2 tbsp. flour, 1 tbsp. lemon juice, 1 tsp. Worcestershire, 1 tbsp. chopped parsley, 1 cup cream, 1 pint crab meat, 2 chopped hard boiled eggs, 1 lb. fresh sliced mushrooms cooked 30 minutes in double boiler, $\frac{1}{4}$ cup melted butter and 1 cup crumbs.

Melt butter, add onions and wilt, add flour, and cream. Cook until thick. Add seasoning, crab meat, eggs and mushrooms. Place in greased scallop shells. Cover with buttered crumbs. Bake in moderate oven 350° until brown.

SHRIMP MEUNIERE

$\frac{1}{2}$ cup butter	1 tbsp. finely chopped parsley
3 to 4 cups shrimp	2 tbsp. lemon juice
salt and pepper	

Heat butter, add shrimp and cook just long enough to heat thoroughly. Remove shrimp to a hot platter. To remaining butter add lemon juice and chopped parsley; season to taste. Pour lemon mixture over shrimp. Makes six servings.

Mrs. David Renaud

SALMON FRITTERS

1 $\frac{1}{3}$ cup flour	1 egg
2 tsp. baking powder	$\frac{2}{3}$ cup milk
$\frac{1}{4}$ tsp. salt	

Mix dry ingredients, add milk and well beaten egg. Add $\frac{3}{4}$ cup minced salmon, juice $\frac{1}{2}$ lemon. Drop batter by spoonfuls into hot cooking oil until nicely browned. Drain on paper and serve with tartar sauce.

COTUIT STEW (Oysters)

Chop very fine and fry slowly in butter until brown, 1 $\frac{1}{2}$ cup celery, 1 $\frac{1}{2}$ cup onion. Add 1 $\frac{1}{2}$ pint cream, seasoning, and 1 quart oysters. Place 1 thin slice toast in soup plate and pour mixture over it.

Mrs. Henry Cox

PRINCESS OYSTERS

Have ready on ice 1 pint thick whipped cream. Toast thin slices of bread, one for each plate. Butter well. Place 4 large oysters on each slice. Season with pepper and salt and bits of butter. Return to toasting oven. When oysters are well curled, cover with mound of stiffly beaten whites of eggs, seasoned with salt and paprika. Make a depression in center of each egg mound. Return to oven and brown slightly. Take from oven and carry at once to the table. Let the host place in each egg mound 1 large spoonful of whipped cream.

Mrs. Henry Cox

DEVEILED OYSTERS

Melt 3 tbsp. butter, add 3 tbsp. flour and $\frac{3}{4}$ cup milk and cook until very thick. Remove from fire. Add 1 slightly beaten egg yolk, $\frac{1}{4}$ tsp. salt, 1 tsp. dry mustard, 1 tsp. finely chopped parsley and 1 tsp. lemon juice. Add 1 pint oysters that have been drained and slightly chopped. Fill buttered scalloped shells. Cover with buttered crumbs and bake 15 minutes in hot oven.

George Rector

OVEN-FRIED OYSTERS

Dip clean selected oysters in 1 cup flour. Mix with 1 tsp. salt and $\frac{1}{4}$ tsp. pepper. Dip in 1 egg slightly beaten. Roll in bread crumbs. Dip in olive oil and arrange in shallow baking dish. Bake in 400° oven for 15 minutes.

FISH AND OYSTERS (Continued)

SCALLOPED OYSTERS

- | | |
|-----------------------|------------------------------------|
| 1 pint oysters | $\frac{1}{2}$ cup dry bread crumbs |
| 4 tbsp. oyster liquor | 1 cup cracker crumbs |
| 4 tbsp. cream | $\frac{1}{2}$ cup melted butter |
| | salt and pepper |

Brown butter slightly. Stir in bread and cracker crumbs. Put thin layer in bottom of buttered shallow baking dish. Cover with oysters, sprinkle with salt and pepper. Add $\frac{1}{2}$ each oyster liquor and cream. Repeat and cover top with remaining crumbs. Bake 30 minutes in hot oven 450°. Never allow more than 2 layers of oysters. Serves 4.

Mrs. Geo. Gaass

SALMON AND TOMATO SCALLOP (serves 4)

- | | |
|---------------------------------|--------------------------------------|
| 1 (16 oz.) can salmon drained | $\frac{1}{2}$ tsp. salt |
| 3 cups soft bread crumbs | 1 tsp. sugar |
| 2 tbsp. butter or salmon oil | $\frac{1}{4}$ tsp. paprika or pepper |
| $\frac{1}{4}$ cup chopped onion | 1 tsp. Worcestershire sauce or |
| 1 beaten egg (optional) | lemon juice (optional) |
| | 2 $\frac{1}{2}$ cups tomatoes |

Place in greased baking dish. Sprinkle top with grated cheese. Bake until brown in 375° oven.

Mrs. Andrew Vos

TUNA FISH CASSEROLE (serves 6)

- | | |
|-------------------------------|---|
| 1 can (7 oz.) tuna fish | 1 large-sized package potato chips |
| 1 can condensed mushroom soup | 2 tbsp. minced (green) celery leaves |
| $\frac{1}{2}$ cup rich milk | $\frac{1}{2}$ cup buttered bread crumbs |

Method:

Slightly crush potato chips and arrange half of them in a shallow baking dish. Drain tuna fish and flake. Combine flaked fish with minced celery leaves, milk and mushroom soup. Pour over layer of potato chips. Top with remaining crushed chips. Then top with buttered bread crumbs. Bake in a moderate oven, 350 degrees F. for 30 minutes.

Mrs. Herbert G. Mentink

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ICE CREAM AND SHERBETS

"Although cold by nature, I am favored by all,
And there is scarcely a dinner, luncheon or ball,
At which I am not present, and I am happy to say,
There is not a house in town, where I'm not the entree."

CARAMEL ICE CREAM

- | | |
|---------------------------|--------------------|
| 1 cup walnuts (any kind) | 1½ cups sugar |
| 1 cup sugar (caramelized) | ¼ cup boiled water |
| 1 qt. cream | |

Melt 1 cup sugar in iron pan. After caramelized, add water and then add to cream and sugar. When nearly frozen add nuts.

Mrs. L. M. Henry

CHOCOLATE ICE CREAM

- | | |
|-----------------------------|-------------------------|
| ½ pt. milk | Top half of qt. of milk |
| 4 tsp cocoa | 2 eggs |
| 1 large cup sugar | 1 tsp. vanilla |
| 2 small cans condensed milk | |

Bring ½ pint milk and cocoa to boil, add sugar and other ingredients. Freeze. Makes ¼ gallon.

Mrs. Roy Vander Linden

CHOCOLATE ICE CREAM

- | | |
|-------------|-----------------|
| 1½ cup milk | 18 marshmallows |
|-------------|-----------------|
- Melt with 3 tbsp. sugar

Add 1 small can Hershey's chocolate and 1¾ cup cream—whipped. Freeze.

Mrs. H. J. Rhynsburger

CONCORD CREAM

- | | |
|--------------------|---------------------------|
| 1 pt. cream | Lemon or fresh lime juice |
| 1¼ cup grape juice | ½ cup heavy cream |
| ½ cup sugar | Nuts finely chopped. |

Mix cream, grape juice, and sugar. Add lemon or lime juice to taste. Freeze and serve in glasses. Garnish with heavy cream beaten stiff, sweetened and flavored. Sprinkle cream with nuts.

Mrs. S. B. Baron

EXCELLENT SHERBET

- | | |
|---------------------------|-----------------------------------|
| 1 can apricots or peaches | 1 cup cream or frosting made from |
| 1 qt. water | 1 cup sugar |
| 3 cups sugar | ½ cup water |
| 2 lemons | 2 egg whites |

Boil water and sugar to thin syrup, add lemon juice, the fruit which has been strained through colander, and juice of fruit. Freeze, when half frozen add cream or frosting. Continue to freeze.

Mrs. H. J. Rhynsburger

FROZEN DESSERT

- | | |
|-------------------|----------------------------|
| 2 eggs | 1½ cups milk |
| ½ cup sugar | ½ cup chopped nut meats |
| pinch of salt | 1½ or 2 cups cream whipped |
| ½ cup maple syrup | |

Beat egg yolks, add half of the sugar, maple syrup, and milk. Beat egg whites stiff and add remainder of the sugar and whipped cream. Add to first part. Put in refrigerator trays. When partly frozen beat again and add the nuts. Return to tray and freeze quickly.

Mrs. B. J. Brom

ICE CREAM AND SHERBETS (Continued)

LEMON ICE CREAM

2 well-beaten eggs	1 cup milk
$\frac{1}{2}$ cup sugar	1 cup light cream
$\frac{1}{2}$ cup light corn syrup	$\frac{1}{4}$ cup lemon juice

Beat eggs and sugar. Mix corn syrup, milk, cream, and lemon juice; add to egg mixture. Freeze in refrigerator tray until just set. Beat until light. Continue freezing until firm. Serves 6.

Nell Van Der Linden

LEMON MILK SHERBET

$\frac{1}{4}$ cup granulated sugar	Grated rind of 1 lemon
$\frac{1}{3}$ cup lemon juice or a little more	1 pt. milk

Combine sugar, lemon juice, lemon rind. Add milk and stir until thoroughly dissolved. Pour into freezing tray and freeze firm. Remove to mixing bowl and beat until light and creamy. Return to freezer and allow to finish freezing. Serves 6.

Mrs. H. L. Renaud

LIME SHERBET

1 pkg. lime jello dissolved in 1 cup hot water. Let cool and add:

$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup lemon juice
2 cups milk	1 tsp. lemon rind
1 cup light cream	

Freeze until firm. Then remove from tray and break into chunks. Beat with beater until fluffy. Freeze.

Mrs. Paul Scholte

MAPLE ICE CREAM

$2\frac{1}{2}$ cups maple syrup	1 qt. cream
5 eggs	1 pt. milk

Beat egg yolks and add to syrup. Put in double boiler and bring to boil. Strain and add beaten whites, cream, and milk. Flavor with vanilla and freeze.

Mrs. H. J. Hoogenakker

MINT CREAM SHERBET

24 sprigs of fresh mint	$\frac{1}{2}$ cup lemon juice
1 box lemon jelly powder	$1\frac{1}{2}$ pt. water
2 cups boiling water	2 cups cream
2 cups sugar	Green coloring
No. 2 can grated pineapple	

Dissolve jelly powder in boiling water, add mint leaves, cover utensil, and allow to stand several minutes. Strain and thoroughly mash mint leaves. Blend all ingredients together, add second amount of water, and freeze until $\frac{1}{2}$ frozen. Then add the cream which has previously been whipped. Color whipped cream a very delicate light green shade. Continue freezing until stiff.

Miss McGowan

ORANGE SHERBET

Boil 1 cup sugar and $\frac{3}{4}$ cup water for 5 minutes. When this is cool, add juice of 3 oranges and $\frac{1}{2}$ lemon. Place in refrigerator. When it begins to freeze, add 2 egg whites beaten stiffly and $\frac{1}{2}$ cup cream. Place back in refrigerator and freeze for several hours.

Mrs. Herman Veenstra

ICE CREAM AND SHERBETS (Continued)

ORANGE AND LEMON SHERBET

3 lemons
3 oranges

1½ cups sugar
1 qt. milk

Squeeze the lemons and oranges. Add the sugar to the fruit and stir until sugar is dissolved. Add the milk and pour into refrigerator trays. Allow to freeze in refrigerator without stirring. This sherbet freezes harder than ice cream, therefore, when serving cut into small cubes instead of trying to dish in large spoonfuls.

Mrs. H. S. Van Wyk

PERFECT PINEAPPLE SHERBET

2 cups butter milk
1 cup sugar
1 tsp. vanilla
1 9-oz. can crushed pineapple

½ tbsp. (½ envelope) unflavored gelatin
2 tbsp. cold water
1 stiff beaten egg white

Combine butter milk, sugar, pineapple, and vanilla. Add gelatin softened in cold water and dissolved over hot water. Fold in egg white. Freeze firm in refrigerator tray. Stir once during freezing.

Mrs. M. M. Dockendorff

PINEAPPLE OR GRAPE OR ORANGE

Boil ¾ cup sugar and 1 cup water 10 minutes. Soften 1 tsp. gelatin in 2 tbs. cold water. Add the dissolved gelatin to the hot syrup. Then add ¼ cup lemon juice and 2½ cup unsweetened pineapple juice. Freeze until mushy. Beat 2 egg whites stiff adding ¼ cup sugar to the frozen mixture and freeze. Whip with fork ½ hour before serving.

Orange Sherbet: Use 2½ cups fresh orange juice.

Grape Sherbet: Use 2 cups grape juice and 2 tbs. less sugar.

Mrs. Wm. Vander Lugt

PINEAPPLE SHERBET

2¾ cup sugar
1 pkg. lemon jello
1 pkg. raspberry jello
1 can (medium) crushed pineapple

Juice of 2 lemons and 4 oranges
Whites of 2 eggs
1 cup cream
7 cups water

Dissolve jello in 6 cups of water. Add sugar and pineapple. When all is cold add fruit juices. Stiffly beaten egg whites and cream add to all the rest. Freeze in freezer. Makes about 1 gallon.

Mrs. A. B. Wormhoudt

PINE-COT PARFAIT

1 box strawberry jello
2 cups boiling water
No. 1 can grated pineapple
2 cups sugar

No. 2½ can apricots
2 cups water
3 cups cream

Dissolve jello in boiling water, add sugar, and allow to cool. Put apricots through sieve. Add pineapple, second amount of water, and blend with jello mixture. Slowly freeze until half frozen. Add whipped cream and finish freezing.

Miss McGowan

PLAIN ICE CREAM

2 cups scalded milk
1 cup sugar
3 eggs

1 qt. thin cream
2 tsp. vanilla

Make soft custard of the first three ingredients. Cool and add to it the cream and vanilla. Freeze.

Mrs. T. G. Fultz

ICE CREAM AND SHERBETS (Continued)

SIX 3'S SHERBET

3 cups sugar	3 bananas
3 cups water	3 oranges
3 tbsp. pineapple	3 lemons

Make a syrup of sugar and water. Cool. Add fruits and freeze.

Mary Caulk

STRAWBERRY ICE CREAM

1 tsp. plain gelatine	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup milk	$\frac{1}{4}$ cup rich milk
1 pkg. prepared vanilla pudding	$1\frac{1}{2}$ cup light cream
1 tsp. lemon juice	$\frac{3}{4}$ cup crushed strawberries

Soften gelatin in $\frac{1}{4}$ cup milk. Place pudding mixture in sauce pan. Add sugar and gradually stir in $1\frac{1}{4}$ cups of milk. Cook and stir over medium heat until the mixture comes to a boil. By this time the mixture should be slightly thickened. Whip in the softened gelatin. Set aside to cool to lukewarm. Stir in cream and mix well. Pour into chilled refrigerator tray and freeze until mushy. Remove ice cream from tray and whip with a rotary beater until mixture is light and bubbly. Fold in crushed strawberries. Add lemon juice. Return to tray and freeze for 30 minutes. Stir the mixture either in the tray or turn out into bowl. Freeze until firm.

Mrs. J. V. Lankelma

STRAWBERRY MOUSSE

1 pt. cream	$\frac{1}{2}$ envelope gelatin
1 pt. strawberries	1 tbsp. cold water
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tbsp. hot water

Add sugar to berries before crushing, add gelatin soaked in cold water and dissolved in the boiling water to the berry mixture. Let mixture thicken slightly and stand in pan of cold water. Then fold in the cream whipped and put in freezer and pack with ice and salt. Let stand 2 to 4 hours.

Mrs. B. F. Vander Linden

3 OF A KIND ICE

3 cups sugar	3 bananas
1 qt. water	3 lemons
3 oranges	3 egg whites

Boil sugar and water without stirring until thin syrup. When cool, add mashed bananas and juice of lemons and oranges. When half frozen add beaten whites of eggs. Add enough water to fill gallon freezer within $1\frac{1}{2}$ inch from top. Freeze.

Mrs. M. J. Hoffman

TWO AND ONE SHERBET

Boil 2 cups sugar and 2 cups water a few minutes. Then soak a heaping tsp. of gelatin in $\frac{1}{4}$ cup cold water. Add the gelatin to the sugar syrup. Add juice of 2 oranges and 2 lemons, and 1 small can crushed pineapple.

Mix all together and freeze until slushy. Then whip $\frac{1}{2}$ pint cream and mix with frozen mixture. Beat until well mixed. Freeze firm.

Mrs. H. W. Slobe

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JAMS, JELLIES, AND FRUIT

Preserves we have for every season
Well within the bounds of reason;
Jellies, too which we attest
Will give to any meal a zest.

One of the delights of housekeeping which can never be entirely relinquished is the making of extra good preserves, conserves, jams, and jellies at home. To be perfect, the delicate jellies, and preserves must be made in small quantities, for cooking in large quantities causes the fruit to cook unevenly, lose shape, and lengthen the period of cooking.

In testing whether or not jelly is "done" the spoon test is easy and reliable. Dip a clean silver spoon into the jam or jelly, hold it above the boiling mixture, and let the syrup run off. If it "sheets" or flakes off the spoon in a jelly like mass, it is ready to be skimmed for the last time and poured into glasses or jars.

SYRUPS USED IN CANNING

In canning fruits it is advisable to prepare in advance the syrup which will be needed. The degree of concentration of the syrup recommended for different fruits varies and is designated as thin, medium and thick.

For thin syrup use 1 cup sugar and 3 cups water.

For medium syrup use 1 cup sugar and 2 cups water.

For thick syrup use 1 cup sugar and 1 cup water.

In each case the sugar and water are heated together and stirred carefully until the sugar is dissolved and the syrup brought to a boil. Fruit juice may be substituted for the water in the syrup with marked improvement in flavor.

CRAB-APPLE MARMALADE

1 qt. chopped crabapples
1 orange

1 lb. sugar

Core the crabapples, use 1 orange, sugar, pound for pound, boil until thick.

Mrs. Tunis H. Klein

APPLE OR CRAB-APPLE JELLY

1 cup juice

$\frac{3}{4}$ cup sugar

Choose apples with plenty of pectin, work with only small quantities add enough water to cover, cook fruit rapidly. Strain through a cotton bag, measure juice and sugar into sauce pan, boil until it jells

VARIATIONS

"Mint Jelly" average one stalk of mint to each cup of apple juice, wash mint and "swish" through jelly while boiling, add a few drops of green coloring when jelly is taken off stove.

"Apple Grape" add $\frac{1}{2}$ cup of grape juice to give it a rosy color.

"Apple Geranium" add one rose geranium leaf to each cup of apple juice during cooking process, or place a geranium leaf in bottom of jelly glass before jelly is poured.

If apples are very sour use 1 cup sugar instead of $\frac{3}{4}$ cup. Do not peel or core—merely cut up. Do not add soda, it kills vitamins.

Marie R. Lautenbach

JAMS, JELLIES, AND FRUITS (*Continued*)

JELLIED CINNAMON APPLES

5 or 6 apples	$\frac{1}{4}$ tsp. red cake coloring
$\frac{3}{4}$ cup sugar	1 pkg. lemon gelatin
2 tsp. "red hots"	

Combine the peeled and quartered apples, the sugar, the red hots, and the cake coloring and use enough water to cover. Cook until apples are tender. Then lift out and place in a glass loaf pan. Use the hot apple syrup together with enough hot water to make a pint of liquid to dissolve the gelatin. Pour the gelatin over the apples and allow to set until congealed. Serves six.

Mrs. H. A. Tysseling

JELLIED APPLES

1 cup sugar	6 Jonathan apples
$\frac{3}{4}$ tsp. coloring	1 $\frac{1}{2}$ cups water

Wash apples, remove stem, blossoms and cores. Boil sugar and water. Add coloring. Place apples in boiling syrup until it jells. Cool. Serve on lettuce leaf with whipped cream and nuts.

Mrs. John Onstine

APRICOT AND PINEAPPLE MARMALADE

1 lb. dried apricots	1 large can shredded pineapple
----------------------	--------------------------------

Soak apricots in 6 cups of cold water over night, boil in same water with added large can of shredded pineapple, and half as much sugar as fruit. Cool until thick.

Mrs. Paul Scholte

CHERRY GOOSEBERRY CONSERVES

2 cups seeded raisins	2 cups sugar
1 cup gooseberries	1 cup cherries

Cook gooseberries in a little cherry juice until soft, then add cherries and sugar. Cook until it jells. (Very good).

Mrs. J. C. Mitten

CHERRY PRESERVE

1 cup seeded cherries (heaping)	1 cup sugar (level)
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Mix seeded cherries and sugar thoroughly then put on to cook, let boil five to seven minutes stir occasionally. Seal with paraffin.

Mrs. Herman Veenstra

CHERRIES AND MULBERRIES CANNED

1 cup mulberries	2 cups cherries
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Boil together until done, sweeten to taste, fill sterilized jars and seal.

Mrs. A. T. Van Houweling

CHERRY RASPBERRY PRESERVE

3 cups cherries	4 cups sugar
3 cups red raspberries	$\frac{1}{4}$ cup water

Seed cherries put through food chopper and measure, put into preserving kettle 4 cups sugar and $\frac{1}{4}$ cup water and heat when the boiling point is reached, add the cherries and raspberries and boil rapidly 20 minutes. Seal while hot.

Mrs. Ben Vogelaar

CRANBERRY JELLY

1 qt. cranberries	2 cups sugar
1 pt. water	

Boil 1 quart cranberries in 1 pint of water 20 minutes. Remove from fire and squeeze through a jelly bag. Add 2 cups sugar to the hot juice and boil 5 minutes. Let cool and cut in squares. (Never fails.)

Mrs. Henry Hoogenakker

JAMS, JELLIES, AND FRUITS (Continued)

FRESH CRANBERRY SAUCE

1 qt. fresh cranberries
4 medium sized apples

3 cups sugar

Put the cranberries and apples through food grinder, add sugar, stir well, and let mixture stand over night. (Very good.) Will not keep indefinitely.

Mrs. A. Van Drimmelen

GINGER PEAR PRESERVES

10 lbs. sliced pears
 $\frac{3}{4}$ lb. sugar to each lb. of pears

Juice of 6 oranges and 3 lemons

Before pressing out juice, cut off yellow part of rind, cut again into little strips. Cook these until tender. Add rind and water to fruit. Add $\frac{1}{4}$ lb. of ginger root (powdered root may be used instead of candied ginger). Cook together slowly until it thickens. Add ginger just before the pears are removed from stove. Ginger becomes strong after long cooking.

Marie Lautenbach

GRAPE BUTTER

4 qts. grapes
3 qts. sugar

1 qt. apples

Pulp grapes and cook them. Put pulps through sieve and add apples, grape skins and sugar. Cook until thick. Measure when fruit is prepared for cooking. Plum butter may be made the same way.

Mrs. Julia Van Houweling

GRAPE PRESERVES

8 lbs. grapes
2 lbs raisins
10 cups sugar

3 oranges (rind of 1)
1 cup nuts

Take seeds from pulp, then add raisins, skins, nuts, and oranges. Put through food grinder. Add sugar and boil until thick.

Mrs. M. T. Klein

MINT JELLY

2½ cups orange juice
Grated rind of 2 oranges
2 lemons, juice and grated rind
 $\frac{1}{4}$ tbsp. oil of peppermint

1 tbsp. green coloring
 $\frac{1}{4}$ cup Certo
4½ cups sugar

Strain juices, bring juices, rind and sugar to a boil, add Certo, stirring constantly. Bring to full rolling boil and boil $\frac{1}{2}$ minute. Remove from fire, skim and add coloring. Pour into glasses and seal with paraffin.

Mrs. Gordon Farndall

MULBERRY AND RHUBARB PRESERVES

6 cups mulberries
6 cups rhubarb (cut small and packed in cup)

2 pkgs. sure-jell
10 cups sugar
2 cups water

Boil mulberries, rhubarb and water until fruit is tender, add sure-jell and bring to a boil, then add sugar and boil 6 minutes, fill jars and coat with paraffin, when cold cover with a second thin coat of paraffin making sure the edges are sealed.

Mrs. Peter J. Zwank

JAMS, JELLIES, AND FRUITS (Continued)

HOW TO MAKE SUN PRESERVE

1 lb. fruit

1 lb. sugar

Certain fruits like strawberries, cherries and raspberries are particularly pleasing when prepared by this method which originated in California. The portions should be 1 pound of fresh fruit, 1 pound of sugar. Place a layer of fruit into the bottom of a large enamel preserving kettle and add 1 tablespoon of water. Alternate the layers of fruit and sugar. Heat very slowly and carefully until sugar is melted, avoid crushing the fruit. Boil from 6 to 8 minutes. Then pour mixture in thick layers into large platters and set in bright sunshine for a day. It should thicken or jell on the platter after which it may be placed in sterilized jars and sealed with paraffin.

Mrs. Herman Veenstra

ORANGE, RAISIN, RHUBARB JAM

2 large oranges

4 cups rhubarb

1 cup raisins

nuts if desired

4 cups sugar

Cut up oranges in small pieces, using the rind of one orange only. Chop raisins, cut rhubarb in small pieces and cook until tender. Add sugar and cook until thick. Add nuts. Pour into sterilized jars and seal.

Mrs. L. De Moor

ORANGE RHUBARB PRESERVE

1 lb. sliced orange candy

3 cups rhubarb

Cut rhubarb in small pieces, also the orange candy, cook rhubarb till about done then add the orange candy, stir constantly on slow fire, when orange pieces are about dissolved pour into glasses, it requires no sugar and water.

Mrs. Emma Van Nimwegen

PEAR HONEY

14 pears

sugar

1 large orange

Pare pears and put through food chopper, seed orange and also put through food chopper. Measure, and add equal amount of sugar, cook until clear, fill containers and seal.

Mrs. H. R. Renaud

PINEAPPLE, APRICOT PRESERVES

$\frac{1}{2}$ lb. dried apricots

1 No. 2 can crushed pineapple

1 cup cold water

3 cups sugar

Wash apricots and soak over night in water, put through food chopper, combine with juice in which soaked. Add pineapple and sugar, simmer 20 minutes, makes 2 pints.

Mrs. M. W. Huyser

PINEAPPLE AND PEAR PRESERVES

4 cups pineapple

6 cups sugar

2 cups pears

Mix, boil rapidly until right consistency and seal.

Jennie Vos

PEACH PRESERVE

3 heaping cups peaches

$\frac{3}{4}$ tsp. almond extract

3 level cups sugar

Pare and cut the peaches in small pieces, cover peaches with sugar and let stand a short time. Then put on to cook and let boil rapidly until transparent. Add extract and seal.

Mrs. J. G. Klein

JAMS, JELLIES, AND FRUITS (Continued)

PINEAPPLE AND STRAWBERRY PRESERVES

1 large pineapple

4 qts. strawberries

Put the pineapple through food chopper, add strawberries, not too ripe. To 1 cup of fruit, add 1 cup sugar, cook until thick.

Mrs. J. Wesseling

PEACH AND ORANGE PRESERVES

20 peaches

sugar

3 oranges

Peel peaches, put peaches and oranges through food chopper, measure cup for cup with sugar. Put on to cook, boil until right consistency and seal.

Mrs. B. F. Vander Linden

CANNED PORK AND BEANS

4 lbs. navy beans

2 qts. tomato juice

1 cup molasses or sorghum

1 onion

1 cup sugar

Pork or Bacon

1 tbs. salt

Soak beans over night in soft water, in morning drain. add fresh water and boil 45 minutes add sorghum, sugar, salt, onion and tomato juice, place a slice of pork or bacon on each jar (pints) steam 1½ hours in pressure cooker or 3 hours in ordinary cooker.

Mrs. S. H. Douwstra

TO CAN RED RASPBERRIES

Fill jars with cleaned berries. Put on the cover and set in a boiler of cold water: the water must cover 2/3 of jars; let boil 20 minutes. Then remove covers and put 1 cup of boiling syrup in each quart jar: remove from water and fill the jar full with boiling water and seal. Raspberries should not be canned that have been picked just after a rain.

Mrs. H. P. Scholte

RASPBERRY PRESERVES

4 cups raspberries

5 cups sugar

Pour sugar over berries and put over slow fire, and cook slowly until the juice covers the berries then boil rapidly 15 minutes, pour into glass baking dish until next day, then pour into jars and seal.

Mrs. Ben Vogelaar

STRAWBERRY PRESERVES

4 cups strawberries

5 cups sugar

Mix well. Let stand over night or 3 hours. Then boil 8 or 9 minutes. Then add 4 tablespoons of lemon juice. Boil 2 minutes longer. When cold pour into jars.

Mrs. Emma Van Nimwegen

STRAWBERRY PRESERVES

1 qt. cleaned berries

3 cups sugar

Put 1½ cups of sugar with fruit and boil 5 minutes. Add remaining sugar and boil 10 to 15 minutes longer. Turn into an earthen jar and let stand 24 hours. Stir occasionally. Seal cold in sterilized jars.

Mrs. H. L. Renaud

JAMS, JELLIES AND FRUITS (*Continued*)

STRAWBERRY PRESERVES

4 cups strawberries
3 cups sugar

1 tbsp. vinegar

Simmer strawberries and vinegar for 1 minute, add sugar and boil 20 minutes, stir occasionally (very carefully), pour into glass baking dish and let stand over night, put in glass jars and seal.

Mrs. Bob Klein

GREEN TOMATO PRESERVES

4 lbs. green tomatoes
1½ lemons cut very fine

3 lbs. sugar
1½ tsp. ginger

Cut tomatoes quite fine. Seeds may be removed if so desired and some of the juice. Add ginger just before removing from stove since ginger becomes strong after long cooking. Cook until it thickens.

Marie Lautenbach

KUYPER BUILDERS MATERIAL CO.

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B. F. Goodrich

LUNCHEON DISHES

"The discovery of a new dish does more for the happiness of man than the discovery of a star."

—Rabelais

ASPARAGUS CHEESE ROLLS WITH CREAMED FISH

- | | |
|---------------------------------|------------------------------|
| 1 cup sifted flour | $\frac{1}{3}$ cup shortening |
| $\frac{1}{2}$ tsp. salt | 3 or 4 tbsp. cold water |
| $\frac{1}{3}$ cup grated cheese | 32 asparagus stalks |

Mix like pie dough. Roll out and cut into 8 oblong pieces. Place 4 asparagus stalks in center of each. Fold over ends and seal. Bake in a hot oven 425°, 10 to 12 minutes until pastry is crisp. Serve at once with creamed fish.

- | | |
|------------------------------|---|
| 5 $\frac{1}{2}$ tbsp. butter | 1 tbsp. minced parsley |
| 8 tbsp. flour | 1 tbsp. lemon juice |
| $\frac{1}{2}$ tsp. salt. | 2 cups flaked fish (such as tuna, lobster, shrimp, salmon, or crab) |
| 2 tsp. onion juice | |
| 3 cups milk | |

Mrs. A. B. Van Houweling

BEANS (simple luncheon)

- | | |
|------------------------|----------------------|
| 1 can pork and beans | 1 small onion—grated |
| 1 pt. mayonnaise | 2 or 3 chopped eggs |
| Catsup—enough to color | |

Mix all together. Spread on buttered toast. Broil until dressing turns color.

Mrs. W. G. Wing

BREADED SWEETBREADS

- | | |
|---------------------------|-----------------------------|
| 2 pairs sweetbreads | 1 cup fine dry bread crumbs |
| $\frac{1}{2}$ small onion | 1 egg |
| 1 stalk celery | 2 tbsp. water |
| $\frac{1}{2}$ tsp. salt | |

Soak sweetbreads in salt water one hour. Drain. Put in saucepan with onion, celery, and salt and enough water to cover. Bring to boiling point. Reduce heat and cook slowly 30 minutes. Cool in the stock in which they are cooked. Remove fat and connective tissue from the sweetbreads and cut in uniform pieces. Dip in crumbs then in slightly beaten egg diluted with water and again in crumbs. Fry in hot fat until brown. Drain on unglazed paper. Use the stock as a base for soup.

Mrs. H. S. Van Wyk

BAKED SEA FOOD

- | | |
|---|---------------------------|
| 1 cup celery | 1 green pepper |
| $\frac{1}{4}$ cup onion | $\frac{1}{2}$ cube butter |
| Chop fine and cook over low heat | |
| White Sauce: | |
| 3 tbsp. butter | $\frac{1}{2}$ tsp. salt |
| 3 tbsp. flour | |
| Combine with vegetables | |
| $\frac{1}{2}$ tsp. Worcestershire sauce | 1 can shrimp |
| 1 $\frac{1}{2}$ cup milk | 1 can crab |
| 1 cup mayonnaise | |

Line buttered casserole dish with 1 inch layer of cooked rice. Cover rice with above mixture. Top with buttered crumbs or corn flakes. Bake approximately 30 minutes at 350°.

Mrs. A. B. Van Houweling

LUNCHEON DISHES (Continued)

BAKED CHICKEN SUPREME

- | | |
|---|----------------------------------|
| 1 chicken—cooked and diced | 2 eggs |
| 6 to 8 cups soft bread crumbs | $\frac{1}{2}$ tsp. baking powder |
| 1 cup celery—diced | $1\frac{1}{2}$ to 2 cups milk |
| 1 onion—diced | Salt, pepper, and sage to taste |
| $\frac{1}{2}$ cup chicken fat or butter | |

Place diced chicken in buttered baking dish. Fry onion in fat. Add bread crumbs, celery, and baking powder. Beat eggs, add milk, and mix all together well as for dressing. Grind chicken skin and add to dressing. Pour dressing over chicken. Top with mushroom soup if desired. Top with buttered toast crumbs. Bake 350° for 1 hour. 12 to 15 servings.

Mrs. Roy Andeweg

BREADED CHICKEN

- | | |
|-----------------------------|---------------------------|
| 3 cups diced cooked chicken | 3 eggs |
| 4 cups broth | 2 cups dried bread crumbs |
| 4 tbsp. flour | |

Mix the above ingredients. Place in buttered baking pan and cover with 1 cup buttered bread crumbs. Bake for 1 hour in 325° oven. Will serve 15.

Mrs. Ray Vander Wal

CHICKEN LOAF

- | | |
|-------------------------------------|--|
| Meat of 1 chicken | 3 tbsp. chopped celery or celery leaves |
| 4 eggs | 2 or 4 cups chicken stock (enough to make a soft loaf, remove most of fat) |
| 2 cups crackers or dry bread crumbs | |

Grind meat with coarse knife of food chopper. Beat in eggs slightly; add crackers, seasoning, and chicken stock. Mix and turn into loaf pan or casserole. Set pan in water and bake 45 minutes to 1 hour.

Mrs. H. A. Tysseling

CHICKEN NOODLES

When chicken is cooked done, take out $\frac{1}{2}$ cup of the broth. Let cool. Mix gradually with:

- | | |
|--------------------------|---------------|
| $1\frac{1}{2}$ cup flour | pinch of salt |
| 1 tsp. baking powder | beaten egg |

Sprinkle baking board thickly with flour. Roll out dough thin as for pie crust. Cut in strips two inches wide. Sprinkle with flour to prevent sticking and pile strips on top of each other. Then, beginning at the end, cut off strips $1\frac{1}{4}$ inch wide. Shake apart. Now remove the chicken from the broth. Add a little cold water to the broth so it is just below the boiling point. Then drop in the noodles. Cover and boil about 15 or 20 minutes.

Mrs. G. I. Roorda

CHIPPED BEEF LUNCHEON DISH

- | | |
|------------------------------|------------------------------|
| 1 pkg. elbow macaroni—cooked | $\frac{1}{2}$ lb. dried beef |
|------------------------------|------------------------------|

Pour hot water over beef and let stand for 5 minutes, then drain.

- 1 lb. mushrooms—sautéd

Make cream sauce of:

- | | |
|---------------------------|---------------------|
| 6 tbsp. butter | 1 cup grated cheese |
| 5 tbsp. flour | salt |
| 2 $\frac{2}{3}$ cups milk | |

Arrange first 3 items in layers and cover with sauce. Sprinkle with bread crumbs. Dot with butter. Bake in moderate oven.

Mrs. W. G. Wing

LUNCHEON DISHES (Continued)

CHICKEN LOAF

1 3 lb. chicken cooked and taken off bones
1 pkg. (8 oz.) shell macaroni cooked until tender.

Put layers of macaroni and chicken in a pan. Thicken the chicken broth with flour as for gravy. Cool. Then add 3 well beaten eggs. Pour over chicken and macaroni. Roll 6 rusks and sprinkle over the top. Dot with butter. Bake at 375° one hour. Cut in squares. Will serve 12.

Mrs. J. Wesselink

CHICKEN LOAF

1 4 lb. chicken	1/8 cup pimento
2 cups bread crumbs	3 cups milk and broth
1 cup cooked rice	4 eggs—beaten—add last
1 1/2 tsp. salt	

Bake 1 hour at 325°.

Mushroom sauce to serve over top:

1 can mushrooms	1/4 cup cream (?)
1/4 cup butter	1/8 tsp. paprika
1/4 cup flour	1/2 tsp. lemon juice
1 pt. broth	

Mrs. A. B. Van Houweling
Mrs. T. W. Prins

CHICKEN CASSEROLE

Cook 4 to 5 lb. chicken and remove from bones
In casserole, place:

Diced chicken	1 pimento
1/2 cup green pepper (cut up)	4 hard boiled eggs
1 large stalk celery (cut up)	Salt to taste

Make a white sauce:

1/2 cup butter	2/3 cup flour
1/4 cup chicken stock	2 2/3 cups milk

Pour over chicken and cover with crushed potato chips. Bake 35 minutes at 350°. Then reduce temperature to 250° baking 25 minutes longer. Will serve 12.

Mrs. H. A. Veenstra

CHICKEN SPAGHETTI

1 chicken—cooked and diced	1 can peas
1 box elbow macaroni or spaghetti	1 can tomatoes—chopped
cooked and cooled	1 green pepper—diced

Make a thickened gravy of chicken stock and add to above ingredients so they are well moistened. Place mixture in baking pans or casserole, cover with buttered cracker crumbs and bake until thoroughly heated in a moderate oven. Mushrooms or pimento may be added to recipe. Serves 15.

Mrs. G. H. Waechter

CHILI SAUCE WITH RICE

Brown 1 lb. hamburger and 1 onion in 3 tbs. shortening.

Add:

1 qt. strained tomatoes	1 tsp. chili powder
1 can red kidney beans	1/2 tsp. salt

Simmer 1 hour or cook in pressure pan 15 minutes at 15 lbs. pressure. Serve on boiled rice or add 1/2 cup raw rice before simmering.

Mrs J. A. Van Zuuk

LUNCHEON DISHES (Continued)

CHOP SUEY

2 lb. pork
Cut in $\frac{1}{2}$ in. squares and fry separately
2 stalks celery
cook together until tender—(water about gone)
1 can tomato soup
Pour this over the celery and onions and add:
1 can Chinese vegetables
1 can mushrooms
1 can tomato soup
4 tbsp. flour
1 tbsp. bead molasses (Chinese)
3 tbsp. Soy sauce
Bake $\frac{3}{4}$ or 1 hour without much stirring.
Mrs. R. S. Grundman

CHILI CON CARNE

2 tsp. fat
1 round steak
1 tsp. salt
 $\frac{1}{4}$ tsp. paprika
2 tsp. chopped onion
 $\frac{1}{4}$ cup chopped celery
2 tsp. chili sauce or 1 tsp. chili powder
1 cup kidney beans
 $1\frac{1}{2}$ cup tomatoes

Place fat in frying pan, add meat, cook slowly for two minutes. Add remaining ingredients, and cook slowly $\frac{1}{2}$ hour.
Mrs. C. P. Dykstra

QUEEN'S CHILI

2 lb. hamburger fried in a little butter
 $1\frac{1}{2}$ cups water
 $1\frac{1}{2}$ tbsp. chili powder
3 chopped garlic buds
2 large tomatoes (chopped) or 1 pt. canned tomatoes
1 tsp. salt

Simmer 2 to 3 hours. Add 1 or 2 cans of kidney beans.

Mrs. Henry Cox

DINNER IN A DISH

1 medium sized onion
2 potatoes
1 cup celery—chopped
1 cup cooked rice
1 lb. hamburger
1 can or 2 cups kidney beans
2 cups tomato soup
2 cups water

In bottom of buttered casserole, slice the onion. Then add sliced potatoes, rice, meat, and beans. Over this pour tomato soup and water. Bake at 350° for 1 $\frac{1}{2}$ hours. Serves 12.

Mrs. S. S. De Kock

HAM CASSEROLE

1 lb. boiled ham—cut up
1 can asparagus—cut up
4 hard boiled eggs—cut up
Parboil celery and peppers.
Make medium white sauce:
4 tbsp. butter
4 tbsp. flour
1 stalk celery—cut up
1 tbsp. green pepper—cut up
1 can mushrooms
2 cups milk

When sauce cools, combine with above ingredients. Put in buttered casserole and cover with rolled potato chips. Bake 20 to 25 minutes at 350°. Serves 8.

Mrs. H A. Veenstra

HUNGARIAN GOULASH

3 onions
1 small can pimento
1 lb. hamburger
1 can tomatoes
2 cups rice—cooked
 $1\frac{1}{2}$ cups cracker crumbs

Brown onions and meat in fat, add other ingredients, put cracker crumbs on top, and dot with butter. Bake 1 hour in moderate oven.

Mrs. T. G. Fultz

LUNCHEON DISHES (Continued)

LUNCHEON DISH SUPREME

$\frac{1}{2}$ lb. lean pork—cubed	1 cup celery—cooked
$\frac{1}{2}$ lb. beef—cubed	1 can mushrooms (may be omitted)
2 tbsp. butter	1 can peas
1 small onion—diced	1 cup sour cream
2 cups well-buttered bread crumbs	2 cups noodles

Saute beef, pork, and onion in butter. When nicely browned, add a little water, cover and simmer until done. Drain peas and mushrooms. Boil noodles in salt water about 15 minutes and drain. Place in a baking dish alternate layers of meat, celery, peas, and mushrooms with noodles last. Cover with bread crumbs and pour over the sour cream. Bake in moderate oven about 1 hour. Serves 10. Chicken may be used instead of beef and pork. Mrs. Carl Aschenbrenner

MEAL IN ONE DISH

1 cup rice	3 cups chopped celery
$3\frac{1}{2}$ cup boiling water	1 cup chopped onion
1 lb. hamburger—browned	7 tbsp. soy sauce

Mix all together and put in baking dish. Bake in oven for 1 hour about 400°. Mrs. M. Nesbit

NOODLE LUNCHEON DISH

$\frac{3}{4}$ cup chopped pork	1 cup chopped beef
Brown in skillet, stirring to keep from burning	
1 cup noodles	
1 cup celery	1 can vegetable soup
1 onion—cut fine	1 can water (use celery water)
1 small green pepper cut in small pieces	Season to taste with salt and pepper

Celery and noodles are cooked separately in salt water. Drain noodles and cover with cold water until used. Use flat or ribbon noodles. Mix all ingredients together. Put in buttered baking dish and cover with bread or cracker crumbs, or post toasties. Bake 1 hour in moderate oven. Serves 8.

Mrs. Tunis Kempkes
Mrs. A. Haverkamp

POTATO CHIP HOT DISH

1 large package potato chips	1 can milk
1 can tuna fish	$\frac{1}{8}$ tsp. salt
1 can mushroom soup	pinch of pepper

Alternate layers of chips, tuna fish, and salt and pepper in baking dish. Mix one can of mushroom soup with same amount of milk and pour on top. Bake in 350° oven for 45 minutes. Mrs. Ray Vander Wal

SAUSAGE IN THE CORN CASSEROLE

$\frac{1}{2}$ lb. link sausage	$\frac{1}{4}$ tsp. pepper
$\frac{3}{4}$ cup chopped onion or less	$2\frac{1}{2}$ cup whole kernel corn
$\frac{1}{2}$ cup chopped green pepper	$2\frac{1}{4}$ cup cooked or canned tomatoes
2 tbsp. flour	1 cup cornflakes
1 tsp. salt	

Brown sausage in large frying pan; remove from pan. Lightly brown onion and green pepper in part of sausage drippings. Stir in flour and seasonings. Add corn and tomatoes and simmer until liquid has partially evaporated. Pour into casserole. Arrange sausages on top and cover with cornflakes. Bake in moderately hot oven for 20 minutes or a little longer if necessary. Mrs. A. B. Wormhoudt

LUNCHEON DISHES (Continued)

SEVEN LAYER DINNER

Make layers of:

(season each layer to taste)

Sliced potatoes	$\frac{1}{4}$ cup uncooked rice
Sliced carrots	1 can peas with liquid
Sliced onions	1 lb. pork sausage—browned and crumbled

Bring to boil 1 can tomato soup with about $\frac{1}{2}$ can water added. Pour over other ingredients. Liquid should come about level with top layer. If it doesn't, add more water. Cover with bacon if desired. Bake at least 2 hours.

Mrs. R. J. Vanden Berg

SOUTHERN DINNER

Starting with bacon make layers of bacon, corn, and potatoes. Use plenty of bacon. Cover with milk as for scalloped potatoes. Bake from $1\frac{1}{2}$ to 2 hours.

Mrs. R. J. Vanden Berg

SPAGHETTI MEAT RING WITH RUSSIAN CREAM SAUCE

- 2 tbsp. butter
- 1 medium sized onion minced fine
- 1 lb. chopped raw beef (may be ground but use meat without fat)
- 1 cup fresh or canned mushrooms—chopped
- 1 $\frac{1}{4}$ cup canned condensed tomato soup
- 2 eggs—beaten well
- $\frac{1}{2}$ lb. spaghetti

Melt butter, add onions and mushrooms; cook until lightly browned, stirring frequently. Add meat, mixing well; cook until lightly browned. Add tomato soup, simmer five minutes, remove from heat and stir in eggs.

Cook spaghetti until tender, about 12 minutes, in boiling salt water. Drain well and add to meat mixture. Pack in a well greased 8 inch ring mold. Place in a pan of hot water and bake 30 minutes in a moderately hot oven.

Dressing:

- 1 $\frac{1}{2}$ cup thick white sauce
- 6 tbsp. sharp American cheese—grated
- 2 tbsp. chili sauce
- $\frac{1}{2}$ cup stuffed green olives—chopped
- $\frac{1}{2}$ tsp. Worcestershire sauce
- Dash of Tabasco sauce

Pour sauce into a dish in center of ring and top with chopped parsley.

Mrs. G. H. Waechter

ITALIAN SPAGHETTI

Boil and drain 2 boxes of long spaghetti in salt water. Simmer together for 2 hours:

- | | |
|------------------------------|------------------------------------|
| 2 cans tomato paste | 1 tsp. chili powder |
| 2 cans water or tomato juice | 1 tsp. horseradish |
| 1 tsp. Worcestershire sauce | 2 tbsp. mixed spices tied in a bag |

Remove bag of spices after simmering. Brown in skillet in olive or cooking oil:

- 2 medium chopped onions
- $\frac{1}{2}$ cup chopped green pepper
- 2 chopped cloves of garlic

Add 1 to $1\frac{1}{2}$ lb. hamburger. Form $\frac{1}{2}$ mixture in balls and add the other half to the tomato mixture. Place the spaghetti in a buttered baking dish. Mix the tomato sauce with it. Place the meatballs on the top and bake for 1 hour. Grate Parmesan or Sago cheese over the dish before serving or place hot spaghetti on hot platter and pour over it the tomato and hamburger which has been cooked for 1 hour.

Mrs. W. C. Verploeg

LUNCHEON DISHES (Continued)

SPANISH STEAK

- 1 two-inch round steak rolled in flour and browned on both sides
1 cup sliced onion
1 chopped green pepper
1 can tomatoes
1 can kidney beans

Put on top of steak

2 cups potatoes sliced 1-2 inches thick

Season with salt and pepper. Cover and cook slowly for 1 hour.

Mrs. D. C. Renaud

SPANISH RICE

- 2 cups stewed tomatoes
6 tbsp. uncooked rice
1 cup boiling water
3 tbsp. chopped onion
2 tbsp. butter
 $\frac{1}{2}$ to $\frac{3}{4}$ cup cheese
Salt and pepper

Cook about 10 minutes and then pour in a baking dish. Stir occasionally while baking in moderate oven.

Mrs. P. H. Kuyper

TUNA FISH CASSEROLE

- 1 large can of tuna
4 slices of bread
 $\frac{1}{2}$ cup grated cheese
3 eggs
3 cups milk
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. dry mustard
Dash of cayenne

Drain oil from tuna. Cut bread in inch cubes. Mix tuna, bread, and cheese in baking dish. Beat eggs, add milk, and seasonings. Pour over tuna mixture. Place dish in shallow pan of water. Bake at 350° for 1 to 1½ hours.

Mrs. W. G. Wing

TUNA FISH CASSEROLE

- 2 cups cooked noodles
1 can tuna fish
3 tbsp. flour
5 tbsp. butter
1 small can pimento—chopped
4 hard boiled eggs—chopped
2 cups celery—cooked
1 can mushroom soup
2 cups milk

Make white sauce and add pimento. Combine with noodles, tuna, and eggs. Top with buttered bread crumbs. Bake at 375° for 1 hour.

Mrs. Nelle Vander Linden

TUNA FISH NOODLE DISH

- 1 small pkg. noodles
1 can tuna
1 small can pimento—chopped
3 hard boiled eggs—chopped
1 small can mushrooms

Cook the noodles in boiling salt water until tender. Blend all ingredients together. Pour into casserole and pour over it white sauce in which $\frac{1}{2}$ cup cheese has been melted. Cover with buttered bread crumbs and bake 1 hour in a slow oven.

Mrs. B. F. Vander Linden
Mrs. Gerrit Van Roekel

TUNA FISH A LA KING

- 3 tbsp. butter
3 tbsp. flour
2 cups milk
Pinch of salt
Cook white sauce
Add:
1 can flaked tuna fish
 $\frac{1}{2}$ cup canned peas
6 sliced stuffed olives
 $\frac{1}{4}$ tsp. Worcestershire sauce
Bring to boil. Serve on toast
Mrs. W. Vander Lugt

MEATS

"Meat so dressed and sauced and seasoned that you didn't know whether it was beef or mutton—flesh, fowl, or good red herring."

Du Maurier

Beef

BEEF STEW WITH DUMPLINGS

2 lbs. beef	1 cup water
1 large onion chopped	1 tsp. Worcestershire Sauce
$\frac{1}{2}$ tsp. salt	2 cups canned tomatoes
$\frac{1}{4}$ tsp. celery salt	1 cup diced carrots
$\frac{1}{4}$ tsp. pepper	

Cut beef into cubes. Brown well in hot fat. Add onion, water, seasonings and vegetables. Cover and cook over low heat until tender.

DUMPLINGS

1 cup sifted flour	$\frac{1}{8}$ tsp. poultry seasoning
1 tsp. baking powder	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ tsp. salt	

Mix dry ingredients. Add milk gradually and blend. Drop dough by teaspoonfuls onto boiling stew. Cover and cook at simmering point without removing cover 15 minutes. Serve immediately.

Mrs. Wm. Vander Lugt

BEEF STEW WITH DUMPLINGS

Cut 2 pounds of boiling-beef into pieces. Stew in about one pint of water. Season with salt and pepper. Boil until tender. While meat is stewing add water so that there will be about one pint of stock when dumplings are added.

DUMPLINGS

1 cup flour	Salt
1 large egg	Water
2 tsp. baking powder	

Enough water to moisten well. Drop in boiling beef stock. Cover and cook 15 minutes. This makes 6 large dumplings. These dumplings never fail.

Mrs. J. Wesselink

PERFECT BROWN STEW

1½-2 lbs. beef cut into cubes	$\frac{1}{2}$ tbs. paprika
1 tsp. lemon juice	dash of cloves
4 cups boiling water	1 tsp. sugar
1 tsp. Worcestershire sauce	garlic—(optional)
1 medium sized onion	6-8 carrots
2 bay leaves	4-6 potatoes
$\frac{1}{2}$ tsp. pepper	12 small white onions

Brown meat well. Add lemon juice and boiling water. Add seasonings. Simmer slowly or cook in pressure pan until meat is tender. Add vegetables and simmer until they are tender. Remove meat and vegetables. Make gravy by adding 4 tablespoons flour to liquid. Return vegetables and meat to boiling point. Serve.

Mrs. Wm. Vander Lugt

POT ROAST

Put equal parts of butter, lard, and a piece of suet into a kettle. When thoroughly brown, put in roast and brown on all sides. Salt and cover tightly. The steam collecting will be enough water to cook roast. Watch carefully to prevent scorching.

Mrs. G. A. Stout

MEATS (Continued)

RUMP ROAST — BARBECUE SAUCE

3-4 lb. roast	3 tbsp. lemon juice
2 tsp. salt	3 tbsp. Worcestershire Sauce
½ tsp. pepper	1 cup catsup

Season meat. Roast in 325 degree oven 30 minutes. Combine ingredients for sauce and pour over meat. Continue roasting for 1½ hours (or until done as desired).

Mrs. Wm. Vander Lugt

SPICED ROLL DUTCH STYLE

Place pieces of fat in iron kettle on top of stove, when smoking hot, put in roll. Brown well on all sides, then put in one-half cup of cold water, and cover tightly. Draw back and let cook more slowly, till well done. This will take three or four hours according to size of the roast. Of course cold water must be added as it cooks down to keep from burning.

Mrs. Nora Scholte

ROAST BEEF (Either spiced Roll or Plain Ribbed)

Place meat in tray of roaster with cold water (about 1 cup) under tray—put in very hot oven, and brown quickly. Allow 15 to 20 minutes for each pound of meat, if the rare center is desired. Add a small amount of water occasionally to keep from burning, not over one-half cup, or it will draw the juice out of meat and make it dry. The secret of juicy, tender roast is quick browning, then continue cooking with as little water as possible. Add salt and pepper about 20 minutes before serving, if meat is not spiced.

Mrs. George Gaass

YORKSHIRE PUDDING (To be Served with Roast Beef)

1 pt. milk	2 tsp. baking powder sifted with
4 eggs (white and yolks beaten separately)	flour
1 tsp. salt	2 cups flour

This should be mixed very smooth about the consistency of cream. Regulate the time so the roast of beef will be done one-half hour before serving. Keep it where it will remain hot. Take two common biscuit tins, dip some of the drippings from dripping pan in these biscuit tins. Pour half of the pudding in each, and set in hot oven.

Mrs. P. A. Renaud

STUFFED BEEF STEAK

Take a tender slice of round steak, one inch in thickness, remove the bone, trim and spread over it a plain bread stuffing, seasoned with salt, pepper and two or three drops of onion juice. Roll and bind with cord. Have ready a roasting pan, in which you have fried two pieces of salt fat pork. Lay the roll in pan and brown it, then add one-cup of boiling water, dredge with salt and pepper, and a thick coating of flour. Cover closely and bake in a hot oven one-half hour.

Mrs. Henry J. Rhynsbarger

SWISS STEAK

2 lbs. thick round steak	¼ cup fat
½ cup flour	1½ tsp. salt
½ tsp. pepper	1 cup hot water

Wipe meat, place on board, and beat flour into meat with edge of saucer, continuing until the meat will hold no more flour. Sear meat well in heavy frying pan, in which there is ¼ cup hot fat. Add one-half cup hot water. Cover frying pan and simmer two hours adding water when necessary. Add seasoning and continue cooking one-half hour longer. Serve with gravy or garnish with tomatoes and strips of green pepper.

Mrs. T. G. Fultz

MEATS (Continued)

FLANK STEAK

1 large flank steak, or 2 small ones
2 cups diced carrots
2 cups canned tomatoes

2 cups celery
1 cup sliced onions
Salt and pepper

Score the steak with knife, and dredge with flour, after sprinkling with pepper and salt. Brown in an iron skillet or Dutch oven. When brown on both sides, add celery and carrots, (diced), tomatoes, onion and sufficient water to cover the meat. Add a small amount of salt, cover to make the gravy, and season to taste.

Mrs. J. Van Vliet

PRESSED BEEF

Six pounds of neck beef. Boil in clear water for three hours, then add salt, pepper and two teaspoons of vinegar (if liked). Boil until it falls from the bone. Take out of the liquid, and shred very fine with a silver fork. Boil down the liquid until a pint or a little less remains. Press into molds or mold, and cover with liquid. Season the latter with a bay leaf, or sage, if liked, or add vinegar to taste.

Mrs. Halbert

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PORK

CROWNED ROAST OF PORK OR PORK SHOULDER WITH FRUIT STUFFING

If shoulder is used have butcher remove all bone. Meat should weigh from six to eight pounds boned. Sew together leaving one end open for stuffing. Rub with salt and pepper, inside and out.

1 cup tart apples chopped	1 tsp. salt
1 cup soaked apricots chopped	$\frac{1}{4}$ tsp. pepper
1 cup soaked prunes chopped	$\frac{1}{4}$ tsp. ground cloves
$\frac{1}{2}$ cup diced celery	1 tsp. chopped parsley
2 cups bread crumbs	2-3 tbsps. apricot water
$\frac{1}{4}$ cup melted butter	

Mix fruit, celery, crumbs. Stir in shortening. Add seasonings and moisten with apricot water. Pack loosely in roast. Bake 350 degrees—30 minutes per pound.

Mrs. Wm. G. Wing

PORK ROAST

Wipe pork, sprinkle with salt and pepper. Place on a rack in dripping pan, and dredge meat with flour. Bake in a moderate oven three or four hours, basting every fifteen minutes with fat in pan. Make a gravy as for other meats. For variety the pork may be dredged with ground mustard or sage.

Mrs. J. V. Lankelma

ROAST OF PORK, VOLTAIRE

Pork shoulder roast, 5 lbs.	2 tbsps. flour
2 tsp. salt	1 No. 2½ can pineapple sliced
$\frac{1}{4}$ tsp. pepper	$\frac{1}{2}$ cup sugar

Wipe pork and rub seasonings and flour into the surface. Roast in a moderate oven (350 degrees F.) allowing about 30 minutes per pound. Sprinkle the rings of pineapple with sugar and bake with the roast the last 45 minutes. Serve roast on hot platter, surrounded by pineapple rings. Serves 6.

Mrs. D. C. Renaud

ROAST PIG

A pig for roasting should not weigh over 6 or 7 pounds, after being cleaned. When it has been prepared by the butcher, lay it in cold water for fifteen minutes, then wipe dry, inside and out. Make a stuffing and stuff the pig to his original size and shape. Sew him up. Bend his fore legs backward, and his back legs forward under him, and skewer into shape. Dredge with flour and set, with a little salt water, into a covered roaster. At the end of 2 hours, remove the cover again, rub the pig with butter, and brown for 10 minutes. Serve very hot with apple sauce.

Mrs. Paul Scholte

PORK CHOPS EN CASSEROLE

Put slices of raw potato in baking dish. Put in milk (as for scalloped potatoes). Fry pork chops until brown. Lay them on top of potatoes. Make milk gravy with the pork chop drippings, and pour over chops and potatoes and cover. Bake about three fourths of an hour.

Mrs. J. F. Dykstra

BAKED PORK CHOPS OR VEAL

Cut chops $\frac{3}{4}$ inch thick. Dip meat in crumbs, then in beaten egg, then in crumbs. Brown well on both sides, then cover with milk, and bake two hours in a slow oven.

Mrs. Henry Cox

BAKED PORK CHOPS

Use rather lean pork chops. Rub salt, black pepper and ground mustard on both sides, sear in frying pan until brown on both sides. Cover with boiling water, and cook in oven until tender. Add milk to liquid and thicken. Very good.

Mrs. J. V. Lankelma

PORK (Continued)

BARBECUED PORK CHOPS

8 pork chops	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup catsup	1 tbsp. flour
$\frac{1}{2}$ tsp. dry mustard	1 scant tsp. celery seed
$\frac{1}{2}$ tsp. ground cloves	

Mix ingredients well, add $\frac{1}{2}$ cup vinegar, 1 cup water and 1 bay leaf. Pour over browned chops and bake one and one-half hour in moderate oven.

Mrs. Roy Andeweg

DIXIE PORK CHOPS

8 pork chops	2 tbsp. flour
$\frac{1}{2}$ tsp. salt	1 cup hot water
$\frac{1}{2}$ tsp. sage	1 tbsp. vinegar
4 apples sliced	$\frac{1}{2}$ cup seedless raisins
$\frac{1}{4}$ cup brown sugar	

Brown chops in hot fat. Sprinkle with salt and sage. Place in baking dish. Top with apple rings, sprinkle with sugar. Add flour to fat in skillet and mix. Add water and vinegar, cook until thick. Add raisins. Pour over chops. Bake in moderate oven (350 degrees) about an hour. May be prepared in pressure cooker.

Mrs. Wm. Vander Lugt

PORK STEAKS — Country Style

1 cup dried limas	1 bay leaf (optional)
4 pork steaks (or chops)	$1\frac{1}{2}$ cups water
1 small onion, chopped	2 tbsp. brown sugar
salt and pepper	2 tbsp. vinegar

Soak beans over night; drain. Brown pork in onion and hot fat; remove. Place beans in skillet; add seasonings and water; top with steaks and onion; simmer 1 hour. Add brown sugar and vinegar; continue cooking 15 minutes longer. May be thickened with 1 tablespoon flour if desired. Serves 4.

Mrs. Wm. G. Wing

GERMAN SPARE RIB DISH

$1\frac{1}{2}$ lbs. spare ribs	4 medium-sized onions sliced
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup hot water
6 apples cut into slices	

Brown meat lightly. Add apples and onions and water. Simmer gently until done. May be prepared in pressure cooker.

Mrs. Wm. Vander Lugt

ARABIAN STEW

6 lean pork chops	2 tomatoes
6 tbsp. raw rice	1 green pepper
1 large onion	$\frac{1}{2}$ tsp. pepper
3 cups hot water	3 tsp. salt

Sear chops on both sides in pan. Put in casserole. On each chop place 1 teaspoon of rice, one slice of onion, slice of tomato, 2 strips of green pepper. Sprinkle salt, pepper over all and add hot water. Cover and bake 3 or 4 hours at 350 degrees.

Mrs. Herbert G. Mentink

SAUSAGE

1 lb. sausage	$\frac{1}{2}$ cup cracker crumbs
1 egg	

Mix the egg and cracker crumbs with sausage. Shape into balls and fry in a well-covered skillet until well browned. Link sausages are also delicious when fried to a golden brown.

Mrs. G. Hankamp

PORK (Continued)

STUFFED BACON SLICES

12 slices bacon
1 cup soft bread crumbs
¼ cup melted butter

1 cup milk
2 eggs slightly beaten
salt and pepper

Make a bread dressing. Place 1 heaping teaspoon on one end of slice of bacon. Roll the bacon slice around the dressing and fasten with a toothpick or small skewer. Place on a cool broiler rack about 5 inches from the flame. Set the oven regulator for a moderate oven (325 degrees). Turn frequently. When the bacon becomes a light golden brown and evenly crisped, remove to a hot platter and serve garnished with watercress.

Mrs. D. C. Renaud

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C. VANDENBERG

HAM

BAKED HAM

Make a thick paste of flour (not boiled) and cover the ham with it, bone and all. Bake in hot oven. If a small ham, it will require 15 minutes to each pound. If a large one 20 minutes. The oven should be hot when put in. The paste forms a hard crust around the ham and the skin comes off with it. Do not use much water in pan and gravy will be a rich brown.

Mrs. Halbert

BAKED HAM

If ham is salty, soak in cold water over night. Simmer 3½ to 4 hours or until the bone in the center is loose. Let it stand in juice until cold; never stick a fork into it. Put carrots, onion, celery, ½ cup vinegar, whole pepper, and 1½ bay leaves in the juice—turn once.

Remove the skin, stick ham full of cloves and spread with brown sugar. Bake in very slow oven with a little water in pan (about ½ to 1 hour). Serve with the following dressing:

¾ cup fat	½ tsp. sage
3 cups bread crumbs	½ cup chopped raisins
1 tsp. salt	½ cup chopped walnuts
1 tsp. pepper	

Mrs. C. Vander Linden

BAKED HAM AND PINEAPPLE

1 lb. sliced ham, cut 2/3 in. thick	½ cup pineapple juice
6 thin slices of pineapple	½ cup brown sugar
6 peeled sweet potatoes	½ cup water
2 tbsp. flour	

Place ham in bottom of buttered baking dish, add the sweet potatoes, sprinkle flour over the potatoes, add ½ cup of brown sugar. Add the slices of pineapple, the juice and water. Cover and bake in slow oven one and one-half hours. Inspect frequently and add more water, if mixture becomes dry. Uncover and brown the last ½ hour.

Mrs. Carl Aschenbrenner

BAKED HAM WITH TOMATOES

Secure a slice of ham two or three inches thick, or according to the amount needed. If salt, rinse with boiling water. Put one tablespoon of butter in frying pan, lay in ham and brown well on both sides. Then lay ham in earthen baking dish, cover with one-half cup bread crumbs, and three-fourth cup brown sugar. Stick in the ham a few cloves. Pour around it one quart of tomatoes. Cover and bake until meat leaves bone, and is very tender. Delicious when sliced cold. If tomato juice cooks down, baste occasionally with one-half cup boiling water. The sauce the ham is cooked in is fine to flavor baked beans.

Mrs. A. N. Vander Linden

HAM LOAF

1½ lbs. ground ham	¾ cup evaporated milk
1 tsp. prepared mustard	1 beaten egg
1 tbsp. chopped parsley	¼ cup brown sugar
¾ cup quick-cooking oats	¼ cup vinegar

Combine, all except brown sugar and vinegar. Form loaf in 4½ by 8½ inch loaf pan or in individual molds. Heat vinegar and sugar to dissolve sugar. Pour over loaf. Bake in moderate oven (350°) 1 hour. Serves 6.

Mrs. M. M. Dockendorff

HAM (Continued)

HAM LOAF

1 lb. cured ham (raw)	2 green peppers
1½ lbs. pork, ground	1 onion
1 cup tomatoes	1 pimento
2 eggs	1 cup bread crumbs

Mix as for any meat loaf.

Mrs. L. A. Kuyper
Mrs. John Klein

HAM LOAF

1 lb. ground ham	1 cup milk
½ lb. fresh ground pork	1 cup cracker crumbs or uncooked oatmeal
2 well beaten eggs	

If a lighter ham taste is preferred, use one-half to two pounds fresh pork to suit taste. Mix and bake in slow oven two hours.

Mrs. C. P. Dykstra
Mrs. Nora Scholte

HAM LOAF

Grind together:

1½ lbs. ham	1½ lbs. lean pork
-------------	-------------------

Mix together:

1½ cups milk	¼ tsp. pepper
1½ cups bread crumbs	1¼ tsp. salt
3 eggs	

Butter pan and press in a thin layer of brown sugar. Put in a ¼ inch slice of orange with peel.

Mold the above mixture into individual loaves and bake 1 hour in moderate oven.

When brown baste with fruit juice. 18 servings.

Mrs. C. S. Van Hemert

CREAMED HAM AND MUSHROOMS

1½ cups diced cold cooked ham	1 tbsp. pimento, minced
1½ cups thin cream sauce	2 tbsp. butter
Ripe olives, sliced	Salt
1 cup button mushrooms	Pepper

Brown mushrooms in melted butter. Add diced ham, pimento, and salt and pepper to white sauce. Heat thoroughly in top of double boiler. Fill patty shells and decorate with slices of ripe olives.

Mrs. D. C. Renaud

HAM AND EGG RAMEKINS

1 cup boiled chopped ham	¼ tsp. salt
4 eggs	Pepper
½ cup rich milk	Paprika

Beat the eggs lightly without separating yolks and whites. Add salt, a dash each of pepper and paprika, ham chopped very fine, and milk. Pour into buttered ramekins, set in a pan of hot water and bake in a slow oven. Garnish with a ring of pimento in the center of each.

Mrs. D. C. Renaud

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LAMB

BAKED LAMB CHOPS

Bone lamb chops, put skewer through each chop. Put medium slice of Wisconsin cheese and slice of onion on each chop, pour sour cream over the chops, and bake until well done.

Mrs. C. Vander Linden

MUTTON CHOPS BAKED

Put into a frying pan a tablespoon of lard and butter, mixed. Have some fine chops without much fat. Sprinkle with salt and pepper and roll in wheat flour. Fry on both sides a nice brown. Place in a baking dish, and add a little hot water, also a tablespoon of flour. Bake two hours in a moderate oven. Tomato sauce is considered fine turned over dish of hot fried baked chops.

Miss Hattie Vander Meulen

BONED LEG OF MUTTON ROASTED

Take the bone out of a small leg of mutton, without spoiling the skin if possible. Cut off most of the fat. Fill the hole from which the bone was taken with stuffing. Use the same dressing you would for fowls, adding to it an onion finely minced. Sew the leg up underneath to prevent dressing or stuffing from falling out. Bind and tie up completely. Put in roaster in a moderately hot oven. Add a cup of hot water. When partly cooked, add salt and pepper, basting it often. When thoroughly cooked, place leg on warm platter, and skim grease from drippings. Add a cup of water, and thicken with flour. Send the gravy to the table in gravy dish. Serve with a dish of current jelly.

Miss Hattie Vander Meulen

CURRIED LAMB WITH MACARONI

1 lb. lamb or mutton cut in small pieces	2 tbsp. flour
½ lb. macaroni	2 tbsp. curry powder
2 cups milk	1 tsp. salt
2 tbsp. butter or fat	¼ tsp. pepper

Order lamb as for stewing, brown it in a hot skillet, add a small amount of water and cook until tender. Cook macaroni in boiling salted water until tender, drain, and pour cold water through it. In a sauce pan melt the butter, add the flour, curry powder, salt, and pepper and blend thoroughly. Add the milk gradually, stirring constantly. Cook until slightly thickened smooth sauce results. Into a greased casserole put a layer of macaroni, then a layer of lamb, and curry sauce. Repeat until all is used. Cover and bake in a 350 degree oven, about one hour. (Rice may be used instead of macaroni).

Mrs. J. F. Dykstra

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VEAL

VEAL CUTLETS

Dip cutlets in eggs, salt and pepper them. Then roll in bread crumbs. Have a large piece of fat or lard in iron skillet, smoking hot. Fry cutlets brown on both sides. When brown, put in half a lemon sliced very thin, scatter pieces between meat, add one-half cup of water, and cover closely, and when they begin to fry add another one-half cup of water. Serve on hot platter garnished with slices of lemon.

Mrs. Nora Scholte

VEAL BIRDS

Select slices of veal, (round steak) cut thin. Cut in pieces about four inches square. Spread each piece with a well seasoned bread dressing. Roll and fasten with tooth picks. Flour and saute in hot butter and lard until golden brown. Put in roaster. Pour water in pan where veal has been sauted, and pour this over the veal in roaster, almost cover with water, and bake $2\frac{1}{2}$ to 3 hours, or until tender.

DRESSING

3 cups bread crumbs
1 tsp. salt
1 tbs. butter

Celery leaves
Pepper
Water to moisten

Mix crumbs, salt, butter, pepper and celery. Pour boiling water over until consistency to use.

Mrs. Halbert

VEAL BIRDS OR CHICKEN LEGS

1 lb. veal steak $\frac{1}{2}$ in. thick

1 lb. pork tenderloin $\frac{1}{2}$ in. thick

Cut in one and one-half inch squares, roll each square in well beaten egg and cracker crumbs, then put alternately on meat sticks, until $\frac{3}{4}$ full. Then wrap a thin slice of bacon around each stick, put in frying pan, (brown first). Then add water and steam one and one-half hours.

Mrs. Chas. P. Dykstra

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VARIETY MEATS

DUTCH HUTSPOT

1 qt. potatoes
1 pt. carrots
1 cup white beans

2 onions
Pork or corn beef

Freshen pork or beef by boiling. Cut up carrots and onions in thin slices. When meat is sufficiently freshened, put on to cook with the beans in boiling water, enough to cover. When about half done put in carrots and onions and when nearly done add potatoes. Let simmer until nearly dry, or pour off what liquid is left. If using corned beef, add beef or pork drippings to taste.

Mrs. J. Braam

HAMBURGERS WITH POTATO

1 lb. chopped beef
1 large raw potato
1 onion

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. celery salt

Put potato and onion through food grinder and add to meat. Fry slowly in suet and butter.

Mrs. L. F. Bousquet

MEAT CROQUETTES

Grind left-over meat, add a little onion. Make a thick white sauce—about 2 tablespoons flour to a cup of milk. Add some gravy if you have it. Let cook and add to meat, mix well and put in refrigerator over night or longer. Then form in patties rather flat and put in refrigerator again. When ready to fry dip in egg and bread or cracker crumbs.

Mrs. Lon Wormhoudt

MEAT LOAF

1 lb. round steak, ground
1 lb. pork sausage
1 onion

1 cup cooked rice
1 cup milk
2 eggs

Mix and make into loaf, put in pan, pour over a cup boiling water. Bake one and one half hours. Fifteen minutes before removing from oven, pour over small amount of tomato sauce. Serve on platter garnished with parsley and French-fried potatoes.

Mrs. Carl Aschenbrenner

MEAT LOAF

2 lbs. hamburger
2 lbs. pork sausage
2 whole eggs

1 can tomato soup
1 finely chopped onion

Mix hamburger, sausage, and eggs, with half can soup, diluted with half a can of water, add onion and enough ground cracker crumbs to make into a loaf. Over the top of this, pour the remaining half can of soup. Place in a moderately hot oven, and bake for one hour.

Mrs. Bert Baron

MEAT LOAF

4 cups corn flakes
2 lbs. ground meat
1 egg
2 tsp. salt
1 small onion minced very fine
 $\frac{1}{2}$ tsp. sage

4 tbsp. chopped celery leaves
 $\frac{1}{2}$ cup diced celery
1 tbsp. chopped parsley
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ cup catsup
1 cup milk or meat stock

Crush corn flakes slightly. Add rest of ingredients and mix well. Pack into a well greased loaf pan, 9x5 by 3 inches. Bake in a moderate oven, 350 degrees F. for $1\frac{1}{2}$ hours or until done. 10 to 12 servings.

Mrs. A. B. Wormhoudt

VARIETY MEATS (Continued)

TWO-TONE MEAT LOAF

Part One:

Grind together:

1 lb. veal

Roll 3 crackers

$\frac{1}{4}$ lb. fresh pork fat

Mix meat and crackers lightly with:

1 tbsp. evaporated milk

2 tsp. lemon juice

1 tsp. salt

dash pepper

1 tbsp. minced onion

Pack the mixture into a greased loaf pan.

Part Two:

Grind together:

1 lb. fresh pork

$\frac{1}{2}$ lb. smoked ham

Mix with:

2 eggs

$\frac{1}{2}$ cup bread crumbs

$\frac{1}{2}$ cup canned tomato soup

1 tsp. salt

dash of pepper

Pack firmly on top of veal mixture. Bake 2 hours in a moderate oven, 350 degrees F. Garnish with canned red plums wrapped in bacon strips and broiled.

Mrs. D. C. Van Zante

MEAT LOAF

1 $\frac{1}{2}$ lbs. hamburger

$\frac{1}{2}$ lb. sausage

2 cups dry bread crumbs

2 eggs

1 tbsp. flour

1 $\frac{1}{2}$ cup milk

1 small onion

Mold into a loaf. Bake in moderate oven about 1 hour.

Mrs. H. W. Breuklander

MEAT ROLLS

Left-overs of boiled or roast meat, or pork. Chop the meat with medium food grinder. Prepare biscuit dough and roll one-half inch in thickness. Cover with the chopped meat moistened by using either milk, or broth left by either boiling or roasting. Roll the dough as in making cinnamon rolls. Cut in sections 2 inches wide. Place in baking pan and bake until biscuit dough is brown and crisp. Remove from oven and cover with gravy made with the broth left from boiling or roasting. Serve while hot.

Mrs. T. G. Fultz

MEAT SOUFFLE

Make one cup of white sauce with one cup milk, and one tablespoon each of butter and flour. Season with salt and pepper. Stir in one cup cooked chopped meat. When cold add beaten yolks of two eggs. Cook one minute, and set away to cool. When cool, stir in whites beaten stiff. Bake twenty to thirty minutes in a buttered dish, and serve at once.

Mrs. J. F. Dykstra

HASH

1 cup meat

2 cups potatoes

1 small onion

1 tbsp. butter

Salt and pepper

Put butter in stew pan, cut in the onion and let brown. Grind the meat, cut the potatoes, in small pieces, place in stew pan, add a small amount of water, cover tightly, and let it cook until onion is well done, stirring often. Any kind of cooked meat can be used.

Mrs. Henry Rhynsbarger

VARIETY MEATS (Continued)

TAMALE PIE WITH CORN BREAD TOPPING

1 lb. ground beef	dash of pepper
1 large onion (chopped)	$\frac{1}{4}$ - $\frac{1}{2}$ tsp. chili powder
1 can tomato soup	1 cup whole kernel corn
2 cups water	$\frac{1}{2}$ cup chopped green pepper
1 tsp. salt	2 tbsps. shortening

Brown meat in fat — turn occasionally. Add onion and cook a few more minutes. Add rest of ingredients and cook together 15 minutes. Pour mixture into large casserole.

CORN BREAD TOPPING:

$\frac{3}{4}$ cup corn meal	1 egg beaten
1 tbsps. sugar	$\frac{1}{3}$ cup milk
$\frac{1}{2}$ tsp. salt	1 tbsps. melted fat
$1\frac{1}{2}$ tsp. baking powder	

Sift together corn meal, flour, sugar, salt and baking powder. Combine beaten egg, milk, shortening. Stir into dry ingredients and mix. Spread over meat mixture and bake in hot oven (about 400 degrees) for about 20 minutes or until topping is baked done and brown.

Mrs. Wm. Vander Lugt

LIVER WITH DRESSING

Take sliced liver, pour boiling water over it, and drain at once. Season, roll in flour, and brown on both sides. Put in baking dish. Pour hot water over liver — almost enough to cover—for dressing use:

Dried bread soaked in cold water	1 large onion
2 eggs	Salt and pepper

Put dressing on top of liver, dot with butter. Bake until liver is thoroughly done.

Mrs. John Blommers

LIVER (Southwestern Style)

1 lb. sliced beef liver	$\frac{1}{2}$ tbsps. salt
$\frac{1}{2}$ cup chopped celery	1 cup water
4 tbsps. chopped green pepper	$\frac{1}{3}$ cup catsup
1 tsp. finely minced onion	parsley (optional) for garnish

Brown liver (rolled in flour) in hot fat. Cover with other ingredients and cook slowly—simmering 20 minutes.

Mrs. Wm. Vander Lugt

SWEET BREADS

Soak in ice water. Parboil in salt water thirty minutes. Blanch. Place in baking dish with liberal amount of butter and paprika. Bake until done, basting often.

Mrs. D. C. Renaud

HEAD CHEESE

Take the head, tongue and feet of young fresh pork, or any other pieces that are convenient. Having removed the skin, boil the meat until tender and can be easily stripped from the bones. Then chop meat very fine and season with salt and pepper, and ground cloves or sage leaves rubbed to a powder. Mix well. Put into deep pans with straight sides, and press down firmly with a plate that will fit the pan, putting a heavy weight on it. In two or three days turn meat out of the pan and cut in thin slices.

Mrs. G. Hankamp

VARIETY MEATS (Continued)

HEAD CHEESE SCRAPPLE

Cook the portion of one head, when done, take meat from the bones, and then grind through a meat grinder, season with salt and pepper, then put in pan and cover with the juice. When hot stir in enough corn meal to make a medium thick mush, and cook slowly 15 or 20 minutes, and keep stirring, put in a square pan to cool. Slice and fry as mush.

Mrs. M. T. Klein

SCRAMBLED BRAINS

Calf brains are the best. Drop in cold water, and remove outer skin. This comes off easily. Drop a piece of butter the size of an egg into skillet, drain brains, place in skillet. Add salt and pepper to taste. Then cover skillet and cook slowly for thirty minutes, stirring often.

Mrs. F. M. Frush

JELLIED PICKLED PIG'S FEET

2 pounds pigs feet, cover with cold water, and bring to boiling point. Drain off water, scrape, and wash well. Return to cooking kettle and cover with two quarts of boiling water. Cook until so tender that bones can be removed with fingers, which will require from 2½ to 3½ hours medium boiling. At the end of the first hour's boiling, add 2 level tablespoons of salt. When meat is tender, pour all into a strainer. Remove all the bones and cut meat into as small pieces as desired. If lots of jelly is required, measure four cups of liquid, add boiling water sufficient to make this amount of liquid. Return bones, chopped meat, and the four cups liquid to cooking kettle. Add ¾ cup vinegar, stir in well, and heat but do not boil. After removing bones pour into a crock, or Pyrex dish and set in a cold place. This can be varied to suit the taste. More or less salt, vinegar, or pepper may be added. If solid meat is desired, use less liquid.

Mrs. A. N. Vander Linden

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VARIETY MEATS (*Continued*)

TONGUE IN VINEGAR

Soak tongue in water over night. Add one onion sliced, and a little salt. Remove from this water and cook slowly in water to which a little vinegar and mixed spices have been added, put spices in bag. Cook until well done. To the liquid that is left, add raisins and thickening to make sauce to be served with the tongue. (Let tongue cook down in liquid to which raisins and thickening are added.)

Mrs. Herman Geelhoed

ROASTING FOWL

ROAST CHICKEN

Select a bird properly fed for roasting. Stuff fowl with dressing. Plain, dry or oyster dressings are usually the best to choose. Close openings, truss and roast by either of the two following methods:

Method 1 — Place bird in a roaster, breast up at first and roast at 400 to 500 degrees, uncovered until browned. Turn bird over and reduce heat to 300 degrees. Cover pan and roast until tender. Allow $\frac{1}{2}$ hour to the pound after covering.

Method 2 — Place fowl breast up in a roaster and roast at 300 to 325 degrees allowing $\frac{1}{2}$ hour to the pound. Turn the fowl over when partially cooked. The chicken may be cooked uncovered if the skin is to be discarded; otherwise cover throughout the cooking period to prevent drying of the skin. A meat thermometer may be used. It is usually inserted in the dressing and when the thermometer reaches 200 degrees the fowl is done.

Mrs. Wm. Van Heukelom

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ROASTING FOWL (Continued)

ROASTING FOWL

In roasting fowl prepare stuffing. Meanwhile have the fowl dressed, drawn, and cleaned. Stuff the cavity and the space from which the crop was removed, inserting the stuffing through the slit in the neck. Thread a long darning needle with heavy white thread and sew up the slit in the body as well as the one in the neck. After stuffing, truss the bird as follows: First draw thighs close to body and secure them by a skewer inserted through one thigh. Draw the wings close to the body and secure in the same manner. Fold the neck skin back to the wings and skewer in place. Cross the drum sticks and with a string about 2 ft. long, tie them down to the tail. Then turn the bird on its breast, cross the string attached to the tail and wind one end around each of the lower skewer which holds the thighs in place. Again cross the string and draw it, one end around each end of the upper skewer which holds the wings in place. Holding the string taut, secure it with a knot and cut off the ends. In roasting weigh the bird and compute the time period for roasting as below. Then place it on a trivet in a roasting pan, sprinkle lightly with flour, salt, and pepper and roast as follows:

Chicken	500 F. for 15 minutes and 20 minutes to the lb.
(uncovered roaster)	350 F. for remaining time
Chicken	
(covered roaster)	500 F. for 30 minutes and 20 minutes to the lb.
	350 F. for remaining time
Turkey	
(uncovered roaster)	350 F. for entire time 20 minutes to the lb.
(covered roaster)	350 F. for entire time 20 minutes to the lb.
Duck	
(uncovered roaster)	500 F. for 15 minutes and 20 minutes to the lb.
	350 F. for remaining time
(covered roaster)	500 F. for 30 minutes and 20 minutes to the lb.
	350 F. for remaining time
Goose	
(uncovered roaster)	500 F. for 15 minutes and 20 minutes to the lb.
	350 F. for remaining time
(covered roaster)	500 F. for 30 minutes and 20 minutes to the lb.
	350 F. for remaining time

Squabs, Partridges, Pheasants, etc.

These small birds are usually broiled like chicken. Clean and split them down the back. Then season and broil or bake like chicken. Allow about ten minutes to the pound for quail and 25 to 40 minutes for partridges, squab and pheasants.

RABBITS (Stew, American)

1 3-lb. rabbit	2 cups diced carrots
6 small onions, chopped	3 potatoes
1 bay leaf	3 tbsp. flour
½ cup chopped celery	1 tbsp. finely chopped parsley
2 tsp. salt	

Dress and clean a rabbit weighing about 3 lbs. Disjoint it in pieces for serving. Place in a kettle with the chopped onions, bay leaf, chopped celery and salt. Cover with cold water and allow to cook slowly until almost tender—about 2 hours. Then add diced carrots and potatoes, pared and cut into quarters. Continue cooking until these vegetables are tender. Moisten flour in a little cold water and add to stew. When slightly thickened, add finely chopped parsley and serve at once. Serves 6 to 8.

ROASTING FOWL (Continued)

STUFFINGS

BREAD STUFFING

3 qts. stale (not hard) bread crumbs	¼ tsp. pepper
6 tsp. salt	¾ cup butter or margarine
2 tbsp. sage	½ cup chopped onion
2 tbsp. chopped celery	2 tbsp. chopped parsley

Combine the crumbs, salt, sage, celery, parsley, and pepper. Meanwhile melt fat in a frying pan, add onion and simmer gently until tender. Then add seasoned bread crumbs and stir and heat until crumbs are browned. The quantities given make enough dressing for a 10 lb. bird.

CHESTNUT STUFFING

1 lb. chestnuts	1 tsp. minced parsley
5 tbsp. melted butter or margarine	1 tsp. minced onion
1 tsp. salt	½ tsp. pepper
2 cups bread crumbs	

Cut a slit in each chestnut, pour 1 tbsp. of oil over all and bake in a hot oven of 450° F. for 10 minutes. Then remove, slip off the shells and inner skin, and cook in boiling salted water to cover until tender. Drain and press through a potato ricer. Add the melted butter, salt, pepper, bread crumbs, minced parsley and onion. Sufficient for a 5 lb. chicken.

OYSTER STUFFING

1 qt. oysters	4 cups dry bread crumbs
2 tsp. salt	½ cup melted butter or margarine
¼ tsp. pepper	

Combine ingredients and use as a stuffing. Sufficient for a 10 lb. bird.

POTATO STUFFING

3 cups hot, mashed potatoes	1½ tsp. sage
1½ cups soft bread crumbs	6 tbsp. melted butter or margarine
½ tsp. pepper	2 tbsp. finely chopped onion
1½ tsp. salt	

Combine ingredients in the order given and beat well. Sufficient for a 5 lb. chicken or duck.

RICE STUFFING

2 cups cooked rice	2 tbsp. diced, crisp bacon
2/3 cup stewed tomatoes	½ tsp. salt
1 tsp. minced onion	½ tsp. pepper

Combine ingredients and use as a stuffing for meat or fish.

BAKED DRESSING

1 loaf dry bread	2 or 3 tsp. powdered sage to suit taste
1 lb. pork sausage	2 tsp. salt

Break bread in pieces. Add enough hot water to moisten bread thoroughly. Put sausage in frying pan, brown and crumble it. Add sausage to moisten bread and then add salt and sage. Place in baking pan or casserole. Bake 1 hour at 350° F. Can be used as stuffing in turkey.

Mrs. R. J. Vanden Berg

PICKLES AND RELISHES

BREAD AND BUTTER PICKLES

Select one gallon of crisp, fresh cucumbers. Wash but do not pare. Slice cross-wise in paper-thin slices. Slice very thin 8 small, white onions and cut 2 green peppers (if you desire them) into fine shreds. Mix $\frac{1}{2}$ cup of salt with onions, cucumbers and peppers and put 1 quart of cracked ice in the mixture. Cover with a weighted lid, allow to stand 3 hours and then drain thoroughly. Make a pickling syrup of 5 cups of sugar, $1\frac{1}{2}$ tsp. of tumeric, $1\frac{1}{2}$ tsp. of ground cloves, 2 T. of mustard seed, 1 tsp. of celery seed and 5 cups of vinegar (not too strong). Mix all dry ingredients, add vinegar and pour over sliced pickles. Place over a low heat and keep stirred and under liquid. Bring mixture to scalding point, but do not boil. Pour into jars and seal.

Marie Lefebvre

BREAD AND BUTTER PICKLES

24 large cucumbers	2 tsp. ginger
12 large onions	2 tsp. celery seed
1 qt. vinegar	2 tsp. mustard seed
3 cups sugar	$\frac{1}{2}$ tsp. tumeric (less can be used)

Slice cucumbers and onions, salt and let stand one hour. Drain and place in kettle with the vinegar mixture. Cook slowly until cucumbers begin to change color, (five minutes or so), then add 1 t. saccharin just before putting pickles in jars. Place in jars and seal.

Mrs. J. Ulrich
Mrs. Gerrit Van Roekel

CAULIFLOWER PICKLED

1 cup water	1 tsp. mixed spices in a small cheese
1 cup sugar	cloth bag
2 cups vinegar	

Put cauliflower in salt water over night. In the morning wash and cook in plain water until tender. Put in jar. Boil ingredients, put over cauliflower and seal.

Mrs. H. L. Renaud

CHERRY OLIVES

1 cup water	$1\frac{1}{2}$ cups gran. or brown sugar
1 tbs. salt	1 cup vinegar

Boil ingredients. Pack cherries in jars and pour syrup over while hot and seal.

Mrs. C. P. Dykstra
Mrs. G. Van Vliet

CHERRIES (Sweet Pickled)

Pit cherries, then put them in jars, cover with pure cider vinegar for 24 hours, drain off vinegar, and add equal portions of sugar to cherries. Let stand 3 days, stirring each day, in order to get the sugar thoroughly dissolved. Can in well sterilized jars and to each pint jar add $\frac{1}{2}$ inch of stick cinnamon. Seal at once.

Mrs. M. J. Hoffman

CRABAPPLES PICKLED

1 qt. vinegar	9 lbs. crabs
4 lbs. sugar	1 stick cinnamon (in bag)
1 pt. water	A few cloves may be added

Boil vinegar, water, sugar and cinnamon, put in crabs and boil until tender. Pack in jars and seal.

Mrs. G. Van Vliet

PICKLES AND RELISHES (Continued)

CUCUMBER PICKLES SWEET

2 cups vinegar
1 cup sugar
1 cup water

1 tbsp. celery seed
1 tbsp. mustard seed

Slice cucumbers the size of a quarter. Salt and cover with water. Let stand over night. In the morning drain. Boil all the ingredients together, add pickles, let come to a boil. Seal in jars.

Mrs. J. M. Van Vliet

DILL PICKLES

5 qts. water
1 qt. vinegar

1 lb. salt
2 tbsp. pepper

Fill jars alternately with large pickles and dill. Boil the above ingredients, pour over pickles while boiling hot. Place a horseradish or grape leaf on top. Seal.

Mrs. H. W. Pietenpol
Mrs. J. Wesseling

DILL PICKLES

(one quart)

Wash pickles, place in jar and put in dill. Add 1 cup cold water, 2 tablespoons salt (coarse) and 1 tablespoon sugar. Fill jar with cold vinegar and seal. Shake and roll jar until sugar and salt are dissolved. Ready for use in 6 weeks.

Dorothy Wormhoudt

SWEET GARLIC DILL PICKLES

Put medium sized cucumbers to soak with alternating layers of grape leaves and dill. Cover with a brine made of 1 gallon water to each cup salt. Soak 8 days in a cool place. Wash. Cut in chunks $\frac{1}{2}$ to $\frac{1}{4}$ inch thick. Put 1 clove of garlic and 1 tsp. whole spices in bottom of a quart jar. Put in pickles and place 1 clove of garlic on the top.

Make a syrup of 1 cup of vinegar to 2 cups of sugar. Heat, pour over pickles and seal.

Mrs. H. L. Renaud

SPANISH DILL PICKLES

1 doz. pickles
1 pt. sugar

$\frac{1}{2}$ can pimentos
1 pt. vinegar

Boil above ingredients and pour over 1 dozen dill pickles. Let stand 24 hours before serving.

Mrs. Tunis Klein

FRESH CUCUMBER PICKLES

1 gal. cucumbers
6 small onions
3 stalks celery
 $\frac{1}{2}$ cup salt
1 qt. vinegar

3 tbsp. flour
 $\frac{3}{4}$ tsp. tumeric
1 tsp. celery seed
1 tsp. mustard seed
2 cups sugar

Slice cucumbers, cover with salt and let stand over night and drain in morning. Boil sugar, flour, tumeric, vinegar, celery seed and mustard seed. Add cucumbers, onions and celery to the dressing. Boil and seal.

Mrs. C. P. Dykstra
Mrs. Wm. Bruinekool

PICKLES AND RELISHES (Continued)

GREEN TOMATO PICKLES

1 gal. tomatoes	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{2}$ cup salt	1 tsp. cinnamon
2 cups sugar	$\frac{1}{2}$ tsp. cloves
2 cups vinegar	

Pour over sliced tomatoes a brine made of $\frac{1}{2}$ cup salt. Let stand over night. Then drain, bring to a boil the vinegar, sugar and spices, add tomatoes, boil until tender. Seal.

Mrs. C. P. Dykstra

HONEY CHUNK PICKLES

1 peck pickles	5 pts. vinegar
1 gal. water	1 oz. cassia seeds
1 pt. salt	1 oz. celery seed
6 pts. sugar	

Cover the whole pickles with a brine made from 1 gallon of water and 1 pint salt. Let stand one week, 7th morning wash and pour on 1 gallon boiling water; 8th morning drain, pour on 1 gallon boiling water and 1 teaspoon alum; 9th morning drain, pour on 1 gallon boiling water; 10th morning cut in chunks. Boil together sugar, vinegar and spices, pour on pickles; 11th morning reheat syrup and pour over pickles; 12th morning put pickles in jars, pour on heated syrup and seal.

Mrs. M. T. Klein

ICICLE PICKLES

Quarter cucumbers lengthwise. Soak in ice water three hours. Pack in sterilized jars with three slices onion, three slices green pepper and three stalks of celery in each jar. Place 1 tbsp. ground mustard in each jar. Cover with the following boiling syrup and seal.

Syrup:	$\frac{1}{2}$ cup salt	1 qt. vinegar
	1 cup sugar	

Bring to boil. (Enough for 2 qt. jars.)

Mrs. William Vander Lugt

MUSTARD PICKLES

6 large green peppers	6 tbsp. mustard
2 qts. vinegar	1 cup syrup
2 qts. ripe cucumbers	$\frac{1}{2}$ cup flour
1 qt. green beans	1 tbsp. tumeric
1 qt. chopped onions	

Cut beans and cook until done. Cut cucumbers and peppers in small pieces and put in brine over night, drain in morning. Mix mustard, tumeric, flour, and syrup, add this to 2 qts. of vinegar, boil until it thickens, add other ingredients, bring to boiling point and can.

Mrs. Chas. P. Dykstra

NINE DAY PICKLES

Split 75 three inch pickles lengthwise. Put in brine of two cups salt and 1 gallon water for three days.

4th day—Drain and cover with boiling water.

5th day—Drain and cover with boiling water with 4 teaspoons alum.

6th day—Drain and cover with boiling water.

7th day—Drain and cover with boiling syrup made of 5 cups sugar, 5 cups vinegar, 2 tablespoons celery seed, $\frac{1}{3}$ cup spices.

8th day—Reheat syrup.

9th day—Reheat syrup and can.

Mrs. M. M. De Reus, Leighton, Iowa

PICKLES AND RELISHES (Continued)

PICKLED ONIONS

2 cups vinegar
2 cups water
1 cup sugar

3 tbsp. mustard
3 tbsp. bay leaves

Make brine from two cups salt, two quarts of water. Pour over onions and let stand two days. Drain brine. Cover with fresh brine as before. Let stand two days more. Then wash onions thoroughly. Make syrup of above ingredients. Heat onions in syrup. Put in jars and seal.

Mrs. J. Blommers

RIPE CUCUMBER PICKLES

9 ripe cucumbers
 $\frac{1}{2}$ cup salt
 $\frac{1}{2}$ cup vinegar

$2\frac{1}{2}$ cups sugar
1 qt. vinegar
Stick cinnamon and cloves to taste

Soak cucumbers in water to which $\frac{1}{2}$ cup of salt and $\frac{1}{2}$ cup of vinegar have been added. Let stand over night. Drain. Bring to boiling point vinegar, sugar and spices, add cucumbers, boil until they become clear. Put in jars and seal.

Mrs. M. T. Klein

SEVEN DAY PICKLES

1 gal. small cucumbers
 $\frac{2}{3}$ cup salt
1 qt. cider vinegar
 $\frac{1}{4}$ cup dry mustard

$\frac{1}{4}$ cup salt
 $\frac{1}{4}$ cup pickling spices
3 lbs. sugar

Choose pickles 2 to 3 inches long. Wash thoroughly and place in a clean stone jar, sprinkling them with the $\frac{2}{3}$ cup salt.

Pour over them enough boiling water to cover and let stand 24 hours. Drain off the brine, wipe cucumbers dry and replace in the jar.

Combine vinegar with 3 tablespoons of the sugar, the mustard, $\frac{1}{4}$ cup salt and spices and pour over the cucumbers. Cover and set in a cool place.

Each morning drain off the liquid and add to it $\frac{1}{2}$ cup sugar, stirring until dissolved, then pour over pickles again. Repeat for five days. When the three pounds of sugar have been used up, the pickles will be finished. Pack in sterile jars, pouring the pickling solution over them, and seal. Makes about 3 quarts.

Mrs. A. Haverkamp

SOUR SWEET PICKLES

Boil:

1 gal. white vinegar
2 cups water
1 cup salt

2 tbsp. mixed pickle seed
5 cups sugar

Pack pickles in jars with diced celery and sliced onions between each layer of pickles. Fill jars with boiling mixture. Seal.

Mrs. G. H. Wormhoudt

SPICED PEACHES

6 lbs. fruit
1 pt. vinegar

3 lbs. sugar
5 doz. cloves

Stick two cloves into each peach. Make syrup of vinegar and sugar. Add cloves in a cloth sack. Put peaches in the boiling syrup. Prick with silver fork. Can and seal.

Hattie Vander Meulen

PICKLES AND RELISHES (Continued)

THIRTEEN DAY PICKLES

Make a brine of 1 pt. salt to 1 gal. water. Pour over cucumbers while boiling hot. Let stand seven days.

On 7th day, drain and cover with brine of 1 tablespoon powdered alum to 1 gallon boiling water. Do this for three days, using fresh alum water each day.

On 11th day, cut pickles lengthwise, put in large stone jar and pour over them a boiling syrup of 1 pint sugar and 1 pint vinegar (3 qts. to 1 pk. pickles).

12th day—Drain vinegar, measure and add 1 pint sugar to each quart of liquid. Heat and pour over pickles.

13th day—Drain and heat liquid. Put pickles in jars and add 1 tablespoon mixed whole spices to each quart. Pour boiling mixture over each jar and seal.

Mrs. Rudy Heeren

WATERMELON PICKLES

8 lbs. watermelon rind

1 pt. vinegar

1 lb. sugar

Cloves and cinnamon to taste

Boil the rind in slightly salted water until tender. Drain. Add rind to syrup made from sugar, vinegar and spices. Boil 15 minutes, can and seal.

Mrs. J. P. Klein

BEEF RELISH

1 qt. cabbage

1 cup horseradish

1 qt. beets

1 tbsp. salt

2 cups sugar

1 tsp. pepper

Boil beets until well done, peel and chop beets and cabbage, grate horseradish, mix thoroughly with sugar, salt and pepper. Pack in jars, cover with cold vinegar. Seal.

Mrs. G. G. Vander Wilt

CARROT RELISH

9 big carrots

1 large cabbage

9 medium sized onions

1 tbsp. mustard seed

7 red peppers

1 tbsp. celery seed

7 green peppers

2 pts. vinegar

1 large bunch celery

3 pts. sugar

Chop carrots, onions, peppers and mix with $\frac{1}{2}$ cup of salt. Let stand 3 hours. Drain. Add chopped celery and cabbage. Cover with vinegar, sugar, celery and mustard seed. Can be kept in a crock or can and seal.

Mrs. J. F. Dykstra

CHICAGO HOT

(Uncooked chili sauce)

1 peck ripe tomatoes, chopped and well drained

2 cups sugar

2 cups onions

2 cups celery

1 cup horseradish

$\frac{1}{2}$ cup salt

1 cup white mustard seed

2 tbsp. mixed spices

2 green and 2 red sweet peppers

6 cups vinegar

Run all through food chopper, mix well. Do not heat or seal up. Will keep cold.

Mrs. Sam Sedrel

Mrs. Agnes Kuyper

CHILI SAUCE

18 tomatoes

$\frac{1}{2}$ tsp. cloves

6 onions

1 tsp. nutmeg

3 green peppers

2 tsp. salt

1 cup sugar

1 tsp. cinnamon

2 $\frac{1}{2}$ cups vinegar

1 tsp. allspice

Boil together the tomatoes, chopped onions and peppers until the tomatoes are done. Then add vinegar, sugar and spices and boil three hours.

Mrs. G. Van Vliet

PICKLES AND RELISHES (Continued)

CORN SALAD

20 ears corn	$\frac{1}{2}$ pt. water
1 cabbage	2 cups sugar
4 onions	$\frac{1}{4}$ cup salt
1 bunch celery	$\frac{1}{4}$ gal. vinegar
4 sweet peppers	

Make a dressing of 1 teaspoon tumeric, 2 tablespoons cornstarch, $\frac{1}{4}$ cup vinegar and 1 tablespoon mustard. Add to above ingredients after chopping vegetables fine. Mix thoroughly and boil $\frac{1}{2}$ hour. Can and seal.

Mrs. H. L. Renaud

CRANBERRY RELISH

3 cups raw cranberries	$\frac{3}{4}$ cup sugar
1 orange	

Peel the orange and remove seeds. Put orange and cranberries through the meat grinder, add sugar, mix thoroughly and put in refrigerator until cold.

Mrs. Gerard Gosselink

PEAR RELISH

1 peck pears	1 tbsp. salt
5 medium onions	1 tbsp. pickle spices and
6 bell peppers: 3 red, 3 green	2 or 3 hot peppers (Tie in bag and
2 lbs. sugar	remove after cooking)
4 cups vinegar	Speck of tumeric for color if desired
1 cup water	

Core but do not peel pears. Grind pears, onions and peppers coarsely. Add other ingredients. Cook 30 minutes or until thick. Seal while hot. Yield: 9 pints.

Mrs. Gordon Farndell

PEPPER RELISH

12 green peppers	12 white onions
12 red peppers	(Approximately 7 cups of each)

Seed and grind peppers, also grind onion. Place in boiling water for five minutes. Drain.

Stir together and add to the above:

$2\frac{1}{2}$ cups sugar	3 cups vinegar
3 tbsp. salt	

Cook for 20 minutes. Seal hot.

Mrs. Ulrich

PICCALILLI

2 qts. cabbage	1 qt. carrots
2 qts. green tomatoes	1 qt. yellow beans
2 qts. pickles	3 cups sugar
1 qt. onions	3 cups vinegar
2 red peppers	$\frac{1}{2}$ cup flour
5 green peppers	2 tbsp. prepared mustard
1 can kidney beans	

Put the chopped cabbage, tomatoes, pickles and onions in brine over night. Cook carrots and yellow beans. Drain. Make a dressing of the vinegar, sugar and mustard. Add vegetables, bring to a boil. Let boil until it thickens. Seal in jars.

Mrs. John Bauman, Mrs. W. Nollen

PICKLES AND RELISHES (Continued)

SANDWICH SPREAD

- | | |
|-----------------------------|-----------------|
| 1 medium-sized onion | 1½ cups vinegar |
| 1 pt. red and green peppers | 1¼ cups sugar |
| 1 pt. green tomatoes | ½ cup water |

Grind vegetables through food chopper and mix with 2 tablespoons salt. Let stand 30 minutes and drain. Bring to a boil the vinegar, sugar and water. Add vegetables and simmer 15 minutes. Then add 6 tablespoons flour made in a smooth paste and boil. Add 4 tablespoons mustard. Can.

Mrs. H. L. Renaud

SWEET PEPPERS CANNED

- | | |
|---------------|---------------|
| 1 cup sugar | Sweet peppers |
| 1 cup vinegar | |

Boil peppers until done. Skin. Make a syrup of sugar and vinegar. Pack peppers in jars, pour on syrup and steam 1 hour.

Mrs. John Blommers

SWEET PEPPER HASH

- | | |
|------------------|---------------------|
| 12 red peppers | 3 cups sugar |
| 12 green peppers | 3 cups vinegar |
| 12 onions | 2 tbsp. salt |
| 1 bunch celery | 2 tbsp. celery seed |

Chop onions and peppers. Cover with hot water for 5 minutes. Drain. Add chopped celery, sugar, vinegar, salt and celery seed. Boil 5 minutes. Seal.

Mrs. C. P. Dykstra

TOMATO CATSUP

- | | |
|----------------------|-----------------|
| 1 peck ripe tomatoes | ½ tsp. pepper |
| 4 large onions | 2 tsp. cinnamon |
| ¼ cup salt | ½ tsp. cloves |
| 1 cup sugar | 1 pt. vinegar |

Cut tomatoes and onions. Sprinkle salt over them and stew together for 2 hours. Strain through a sieve, put on to boil again and add spices in a sack. Add vinegar and sugar and boil ten minutes. Can.

Mrs. J. V. Lankelma

RELISH

- | | |
|-----------------------------------|----------------|
| 30 ripe tomatoes peeled | 12 onions |
| 12 apples | |
| Grind the above ingredients. Add: | |
| 4 tbsp. brown sugar | 2 cups vinegar |
| 2 tsp. red pepper | 4 tbsp. salt |
| Mix and cook 1½ hours. | |

Mrs. T. G. Fultz

HOT DOG RELISH

- | | |
|-------------------------------------|---------------------|
| 5 cups ground cucumber | 1½ qt. water |
| 3 cups ground onion | 1 qt. white vinegar |
| 3 cups chopped celery | 3 cups sugar |
| 2 hot red peppers ground | 2 tsp. mustard seed |
| 2 sweet red or green peppers ground | 2 tbsp. celery seed |
| ¾ cup salt | |

Combine vegetables, add salt and water, let stand over night. Drain. Heat vinegar, sugar, mustard and celery seed to boiling. Add vegetables, bring to boil. Cook slowly 10 min. Seal. Makes 5 pints.

Mrs. T. G. Fultz

PIES

CORN FLAKE PIE CRUST

4 cups corn flakes
7 cups sifted flour

1 tbsp. salt
2 cups lard

Crush corn flakes, add flour, salt, cut in lard until like corn meal. Store in refrigerator. For 1 pie crust take $1\frac{1}{4}$ cup of mixture and 3 tbsp. cold water. Entire recipe makes six pie shells.

Mrs. D. C. Renaud

GRAHAM CRACKER CRUST

16 graham crackers rolled fine

$\frac{1}{2}$ cup butter (soft)

Mix well. Press into pie pan. Bake 15 minutes @ 350° .

Mrs. Arthur Klein

HOT WATER PIE CRUST

3 cups flour
1 cup lard

$\frac{1}{2}$ cup boiling water
 $1\frac{1}{2}$ tsp. salt

Cream lard and water: add flour all at once, mix thoroughly. Roll in wax paper. Place in refrigerator to chill.

Mrs. Ralph Grundman

Mrs. E. H. Tanis

PLAIN PASTRY

Put $2\frac{1}{4}$ cups sifted flour and 1 tsp. salt in bowl. Make a paste with $\frac{1}{2}$ cup of this flour and $\frac{1}{4}$ cup of water. Cut $\frac{3}{4}$ cup shortening into the dry flour until the pieces are the size of small peas. Add flour paste to shortening flour mixture. Mix until dough comes together and can be shaped into a ball. Divide in two parts—roll out both crusts about $\frac{1}{8}$ inch thick. Double crust 9 inch pie.

Mrs. David Renaud

Mrs. John Klein

ANGEL PIE

11 graham crackers rolled fine
1 cup sugar
3 eggs

1 tsp. baking powder
 $\frac{1}{2}$ cup nuts
pinch of salt

Beat egg yolks with sugar, add crumbs, baking powder and nuts. Fold in stiffly beaten egg whites; turn into buttered pan. Bake at 350° for 30 minutes. Serve cold with whipped cream or custard sauce.

Bess Mc Bride

BUTTERSCOTCH APPLE PIE

Arrange apples, peeled and sliced in deep pie tin. Cover with brown sugar. Crust:

1 cup flour
 $\frac{3}{4}$ cup brown sugar

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup nuts

Blend with hands. Spread over apples pressing down around edge. Bake 1 hour. Serve upside down with whipped cream.

Mary Caulk

PIE CRUSTS (Continued)

CRISPY PIE

Crust:

18 graham crackers
½ cup melted butter
¼ cup sugar

⅓ tsp. salt
2 tbsp. cream
dash of cinnamon

Filling:

2 cups milk
½ cup sugar
3 egg yolks
1 heaping tbsp. flour

1 heaping tbsp. corn starch
⅓ tsp. salt
1 tsp. vanilla

Meringue:

3 egg whites
½ cup sugar

½ tsp. vanilla

Crush crackers. Add butter, salt, sugar, cream, cinnamon, press into pie plate. Save a few crumbs for the top of pie. Mix sugar, salt, flour, and cornstarch. Beat egg yolks. Add a little of the milk. Add to dry ingredients and cook in double boiler. Add vanilla. Put into the crust. Cover with meringue. Sprinkle with crumbs, brown in oven.

Mrs. J. A. Van Zuuk

CUSTARD CHIFFON PIE

Crust:

1 cup flour
½ cup shortening

½ tbsp. butter
2 tbsp. powdered sugar

Mix and press into pie pan. Do not roll. Bake until brown, and cool.

Custard:

1 can evaporated milk
¼ tsp. nutmeg
½ cup sugar

½ cup water
¼ tsp. salt
3 egg yolks

Cook in double boiler until thickened stirring frequently. Have 1 tbsp. gelatine dissolved in 3 tbsp. cold water and add to cooked custard mixture. When it begins to thicken fold in 3 beaten egg whites. Pour into cooled crust and place in refrigerator. May be served with or without whipped cream.

Mrs. J. A. Van Zuuk

VANILLA CHIFFON PIE

Chocolate Crumb Crust:

1½ cup crushed chocolate wafers

5½ tbsp. soft butter

Mix and press into pie pan. Bake at 375° for 10 minutes. Chill before adding filling.

Filling:

1 tbsp. gelatin
¼ cup cold water
4 eggs
½ cup sugar

1 cup milk
¼ tsp. salt
1 tsp. vanilla
1 tbsp. cornstarch

Beat egg yolks. Add sugar, cornstarch, salt and milk. Cook in double boiler till quite thick. Soften gelatine in cold water. Whip into hot custard. Add vanilla and chill. When real cool and started to thicken, fold in stiffly beaten egg whites. Pour into chocolate crumb crust or regular pastry crust if preferred. Top with whipped cream. Sprinkle shaved bitter sweet chocolate chips over the top.

Mrs. Ray Brom

ONE CRUST PIES

Roll as for pastry shell pies, do not prick dough. If possible chill for one hour before baking. Pour in filling and bake as directed in recipe

APPLE PIE—OPEN FACE

1½ cup sugar
½ cup flour

½ cup cream or top milk
6-8 apples

Mix sugar and flour and put in unbaked crust. Pare and cut the apples in eighths. Place these in the sugar and flour. Dot heavily with butter and add milk or cream and bake. Bake at 450° for ten minutes, finish baking at 350°.

Mrs. D. C. Renaud

BLACK BOTTOM PIE

1½ cups milk
2/3 cup sugar
3 egg yolks
¼ tsp. salt
1 cup cream

1 tbsp. Knox Gelatine
¼ cup cold water
1 tsp. vanilla
2 oz. sweet chocolate grated
1 baked pie shell

Sprinkle 1 oz. grated chocolate over pie shell while it is still hot. Mix egg yolks with small amount of milk. Add remainder of milk and cook in double boiler for 5 minutes. Add gelatine softened in cold water. Chill. Add 3 egg whites beaten with sugar and salt when filling is cool but not yet set. Put mixture in shell. Top with 1 cup whipped cream. Sprinkle top with 1 oz. grated chocolate.

Mrs. M. M. De Reus, Leighton, Iowa

COCOANUT CUSTARD

1 cup cocoanut
1 pt. milk
½ cup sugar

2 eggs
⅛ tsp. salt

Beat the eggs very light. Add sugar and salt. Add milk and cocoanut. Put into unbaked shell. Bake in moderate oven 30 minutes.

Mrs. J. Hackert

CREAM PIE (SOUR)

1 cup sour cream
1 cup sugar
2 eggs
1 cup raisins

1 tsp. cinnamon
1 tsp. allspice
2 tbsp. sugar

Mix above ingredients and bake in unbaked crust. Bake at 450° 10 minutes—325° 30 minutes. Beat the whites stiff and add the 2 tbsp. sugar and when pie is baked top with meringue and brown in oven.

Mrs. H. W. Breuklander

Mrs. Y. T. Van Niewal

PEACH PIE

1 pie crust unbaked
Place in crust hollow side up.
¾ cup sugar
½ cup (scant) flour

6 to 8 fresh peach halves

½ cup butter

Mix and sprinkle on peaches.
Bake 15 minutes at 450° and 45 minutes at 250°.

Mrs. M. T. Klein

PEACH PIE

2 eggs
1 cup sugar
1 tsp. almond extract (optional)

1 tbsp. melted butter
sliced peaches

Put peaches in unbaked pie shell, rounded side down. Mix eggs, sugar and extract and pour over peaches. Trickle melted butter over all and bake at 425° 10 minutes, finish baking at 325°.

Mrs. B. F. Vander Linden

ONE CRUST PIES (Continued)

FRENCH PEAR PIE

- | | |
|----------------------------------|-------------------------------|
| 6 cups thinly sliced fresh pears | 1 unbaked 9 inch pastry shell |
| 2 tbsp. lemon juice | $\frac{1}{2}$ cup shortening |
| $\frac{1}{2}$ cup corn syrup | $\frac{1}{4}$ cup brown sugar |
| $\frac{1}{2}$ cup sugar | 1 cup sifted flour |
| $\frac{1}{2}$ tsp. ginger | |

Combine pears, lemon juice, syrup, sugar and ginger; pour in pastry shell. Mix together shortening, sugar and flour. Spread over pear mixture. Bake at 450° 15 minutes, reduce heat to 350° and bake 30 minutes or until pears are tender. Makes 1 large pie.

Mrs. C. M. Vroom

PECAN PIE

- | | |
|---------------------------------|---------------------------|
| $\frac{1}{2}$ cup butter | 3 eggs |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup milk |
| 1 cup light syrup | 1 tsp. vanilla |
| $\frac{2}{3}$ cup broken pecans | $\frac{1}{4}$ tsp. almond |
| $\frac{1}{2}$ tsp. salt | |

Cream butter with sugar, add syrup, salt and eggs, mix well; add milk, extracts and nuts. Pour into partially baked pie shell and bake 40 minutes at 340°. Serve plain or topped with whipped cream.

Mrs. J. Ulrich
Mrs. B. F. Vander Linden

CUSTARD PIE

- | | |
|-------------------------|---------------------------|
| 2 cups milk | $\frac{1}{2}$ tsp. salt |
| 3 eggs | $\frac{1}{4}$ tsp. nutmeg |
| $\frac{1}{2}$ cup sugar | 1 tsp. vanilla |

Beat eggs and sugar and salt. Add hot milk and vanilla. Partially bake shell 10 minutes at 450°. Pour hot custard into hot shell, sprinkle nutmeg over top. Finish baking at 350° until custard is firm.

Mrs. J. G. Klein

PUMPKIN PIE

- | | |
|--------------------------|---------------------------|
| 1 cup pumpkin | $\frac{1}{2}$ tsp. nutmeg |
| $1\frac{1}{4}$ cup sugar | 3 eggs |
| 2 tsp. cinnamon | 2 cups top milk—scalded |
| $\frac{1}{2}$ tsp. salt | |

Mix sugar, salt and spices. Add pumpkin, then egg, add hot milk last. Partially bake shell 10 minutes at 450°. Pour hot mixture into hot shell. Return to oven and bake at 350° until custard sets. Do not over bake. Slightly shake pan and when mixture just becomes solid remove from oven. Cool on rack.

Mrs. J. G. Klein

RHUBARB PIE

- | | |
|----------------------|---------------|
| 1 egg | 1 tbsp. flour |
| 1 cup sugar | 1 tsp. butter |
| 4 cups cubed rhubarb | |

Beat egg, and add sugar, flour and butter. Mix thoroughly with cubed rhubarb and put in pie crust and bake at 450° for 10 minutes, then finish baking at 350°. Instead of 1 egg, 2 yolks may be used. Then beat the 2 whites stiffly, add 4 tbsp. sugar and use as a meringue. Brown in oven.

Mrs. D. C. Renaud
Mrs. H. W. Breuklander

PASTRY SHELL PIES

Place rolled pastry in pie pan. Trim $\frac{1}{2}$ inch beyond rim of pan. Turn under and flute upstanding edge. Prick bottom and sides with fork. Bake at 450° for 10 to 15 minutes or until lightly browned.

NUT BUTTERSCOTCH PIE

1 cup brown sugar	1 tbsp. butter
$\frac{1}{4}$ cup (scant) flour	$\frac{1}{2}$ cup broken nut meats (Pecans or
$\frac{1}{8}$ tsp. salt	English walnuts preferred)
2 eggs	$1\frac{1}{2}$ cup milk
$\frac{1}{2}$ tsp. vanilla	

Mix sugar, flour, salt. Add to warm milk. Add egg yolks beaten. Cook until thick. Remove from stove, add vanilla and butter. When cool add nut meats. Put in cooled pie crust topping with the whites of the two eggs. Two tablespoons of sugar added.

Mrs. D. C. Van Zante

BING CHERRY PIE

2 lbs. bing cherries—water to cover and boil 3 to 5 minutes—not too long. Pour off juice and thicken with corn starch (real thick) Add

1 cup sugar	pinch salt
1 tbsp. butter	red color
1 tbsp. lemon	

Cool and put in individual baked pie crusts. Whipped cream on top.

Mrs. D. C. Renaud

CHOCOLATE PIE

2 cups milk—scalded	$1\frac{1}{2}$ square melted chocolate or 5 tsp.
$\frac{2}{3}$ to 1 cup sugar	cocoa
$\frac{1}{2}$ cup flour	3 beaten egg yolks
$\frac{1}{8}$ tsp. salt	$\frac{1}{2}$ tsp. vanilla

Mix sugar, salt and flour. Add hot milk. Cook. Add melted chocolate. Pour over beaten egg yolks and cook again $\frac{1}{2}$ minute. Add vanilla. Cool and pour in baked shell. Top with meringue, made from the egg whites, or top with 1 cup cream whipped and sweetened.

Mrs. C. F. Dykstra
Mrs. J. G. Klein

CREAM PIE

$\frac{3}{4}$ cups sugar	3 egg yolks
4 level tbsp. flour	2 tbsp. butter
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ tsp. vanilla
2 cups milk—scalded	9 inch baked shell

Mix sugar, flour and salt. Add a little of the cold milk and mix well. Add the rest of the milk scalding hot. Return to stove and cook until thick. Add a little of the hot mixture to the beaten yolks. Then add all together and cook 1 minute longer. Cool. Add butter and vanilla. Pour into baked shell. Top with meringue and brown in slow oven 300° for 20 minutes.

Meringue

3 egg whites, stiff-beaten	$\frac{1}{8}$ tsp. salt
6 tbsp. sugar added gradually	few drops of vanilla

Variations of Cream Pie:

Banana: Slice two or three bananas in shell and add filling.

Butterscotch: Substitute $1\frac{1}{2}$ cup brown sugar for the $\frac{3}{4}$ granulated sugar.

Cocoanut: Add 1 cup shredded cocoanut to filling. Sprinkle cocoanut over meringue before browning.

Chocolate Chip: Sprinkle 1 oz. grated chocolate over cooled filling.

Mrs. Harold Schut

PASTRY SHELL PIES (Continued)

CHOCOLATE CREAM PIE

- | | |
|------------------------------|--------------------------|
| 1 baked pie crust | $\frac{3}{4}$ cup sugar |
| 1 tbsp. gelatine | pinch salt |
| $\frac{1}{4}$ cup cold water | 1 tsp. vanilla |
| 1 cup milk | $1\frac{1}{2}$ cup cream |
| 2 sq. chocolate | 1 tbsp. powdered sugar |
| 2 eggs separated | |

Scald milk and chocolate and beat smooth. Beat yolks, stir in $\frac{1}{4}$ cup sugar and salt and add to milk and chocolate. Return to double boiler and cook until thick. Remove and add gelatine. Add vanilla and chill until thickened. Beat egg white and add remaining $\frac{1}{2}$ cup sugar. Fold into chocolate mixture. Fold in 1 cup cream whipped and with 1 tbsp. powdered sugar added. Serve with remaining $\frac{1}{2}$ cup cream whipped on top.

Mrs. J. J. Sybenga

GRAPEFRUIT PIE

- | | |
|---------------------------------|--------------------------|
| 1 cup sugar | Juice of 1 grapefruit |
| 2 tbsp. cornstarch | $1\frac{1}{2}$ cup water |
| pinch of salt | 3 egg whites |
| 3 egg yolks | 2 tbsp. sugar |
| Grated rind of small grapefruit | |

Mix sugar, cornstarch, salt and beaten egg yolks in top of double boiler. Gradually stir in grated rind and juice and water. Cook over hot water, stirring constantly until mixture is thick. Remove and let cool. Beat egg whites stiff, beat in 2 tbsp. sugar, barely fold in cooled filling, pour into baked crust.

Miss M. Greiner

LEMON PIE

- | | |
|-------------------------|--------------------------------------|
| $\frac{3}{4}$ cup milk | 1 cup sugar |
| $\frac{3}{4}$ cup water | $\frac{1}{8}$ tsp. salt |
| 2 heaping tbsp. flour | Juice of 2 lemons |
| 2 tbsp. butter | $\frac{1}{8}$ tsp. grated lemon rind |
| 3 egg yolks | |

For variation, you may use 2 cups water for the liquid and 4 tbsp. cornstarch plus 2 tbsp. flour for thickening. Then follow given directions.

Mix sugar, flour, salt. Add beaten egg yolks to which has been added a little of the liquid. Add the remaining water and milk. Stir well and cook, stirring constantly until thick. Remove from stove, add lemon juice, rind and butter. Cool. Pour into baked shell. Top with meringue. Return to oven for 20 minutes at 250°. Meringue:

3 egg whites, beat with wire whip in flat dish until it stands in peaks. Add 3 tbsp. sugar, one at a time, beating until sugar is completely dissolved. Add $\frac{1}{8}$ tsp. salt.

Mrs. Anthony Tysseling
Mrs. Herbert G. Mentink

LEMON CHIFFON PIE

- | | |
|-------------------------------|--------------------------------------|
| 4 beaten egg yolks | 1 tbsp. gelatine |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ tsp. grated lemon rind |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{2}$ cup sugar |
| $\frac{1}{8}$ cup lemon juice | 4 egg whites |
| $\frac{1}{4}$ cup cold water | $\frac{1}{2}$ cup whipping cream |

Combine egg yolks, $\frac{1}{2}$ cup sugar, lemon juice, salt. Cook until mixture coats spoon, stir constantly. Add gelatine softened in cold water, and stir well. Add lemon rind and cool until partially set. Beat egg whites, add $\frac{1}{2}$ cup sugar and fold into the cooled mixture. Pour into baked shell. Chill until firm. Top with cream whipped and sweetened.

Mrs. J. G. Klein

PASTRY SHELL PIES (Continued)

LEMON JELLO PIE

1 pkg. lemon jello	$\frac{3}{4}$ cup sugar
$\frac{3}{4}$ cup boiling water	Juice and rind of 1 lemon

Bring to a boil, cool and let congeal. Add 1 can (whipped) milk or 1 cup of cream whipped. Pour into baked crust and chill before serving.

Mrs. J. W. Hesselink
Mrs. W. W. Sadler

ORANGE PIE

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup orange juice
$\frac{1}{2}$ cup flour	2 tbsp. lemon juice
$\frac{1}{4}$ tsp. salt	2 tsp. orange rind
$1\frac{1}{4}$ cups water	$\frac{1}{2}$ tsp. lemon rind
2 egg yolks	

Combine sugar, flour, salt; add water and egg yolks and cook 10 minutes in double boiler, stirring constantly. Add fruit juices and rind—cool and pour into baked pie shell. Top with meringue.

Meringue:

2 egg whites	2 tbsp. water
$\frac{1}{2}$ cup sugar	$\frac{1}{8}$ tsp. salt

Place over boiling water. Beat 1 minute. Remove from heat and beat 1 minute longer. Pile on filling. Cut 1 orange into sections and arrange on pie.

Mrs. Paul Scholte

PINEAPPLE PIE

$\frac{1}{2}$ cup sugar	2 eggs
$\frac{1}{8}$ tsp. salt	1 cup crushed pineapple
2 tbsp. cornstarch	$\frac{1}{2}$ tsp. vanilla
$1\frac{1}{2}$ cup milk	

Mix sugar, salt and cornstarch. Add slowly hot milk, cook in double boiler 15 minutes. Pour over 2 egg yolks and return to boiler and cook 5 minutes. Cool. Add pineapple well drained and vanilla. Pour in baked crust. Cover with meringue and brown.

Mrs. G. G. Thomassen

PINEAPPLE PIE

2 tbsp. gelatine soaked in $\frac{1}{8}$ cup cold water	$\frac{1}{4}$ cup lemon juice
1 cup boiling pineapple juice	$\frac{2}{3}$ cup sugar
	2 cups crushed pineapple

Partly cool and beat. 2 cups cream whipped. $1\frac{1}{2}$ cups in above and $\frac{1}{2}$ on top. Put in baked crust and place in refrigerator to set.

Mrs. W. C. Ver Ploeg

PUMPKIN CHIFFON PIE

$\frac{1}{4}$ cup cold water—add	$\frac{1}{2}$ cup milk
1 tbsp. Knox gelatine—soak a few minutes	$\frac{1}{2}$ tsp. nutmeg
3 egg yolks	$\frac{1}{2}$ tsp. cinnamon
$1\frac{1}{2}$ cups sugar	3 egg whites
$1\frac{1}{4}$ cup canned pumpkin	$\frac{1}{2}$ cup sugar

Beat egg yolks, add sugar, pumpkin, salt, spices and milk. Cook until thick. Add dissolved gelatine to hot mixture. Mix thoroughly and cool. When it begins to thicken add the egg whites beaten with $\frac{1}{2}$ cup sugar. Pour into baked shell. Chill. Serve with whipped cream.

Mrs. J. G. Klein

PASTRY SHELL PIES (Continued)

RASPBERRY PIE

2 heaping tbsp. cornstarch
 $\frac{1}{4}$ tsp. salt
1 cup sugar

$\frac{3}{4}$ cup hot water
2 cups fresh berries

Cook first four ingredients until thick. Cool. Add berries and stir until thickening is colored. Pour into baked shell and top with whipped cream.

Mrs. Geo. Sterrenburg, Long Beach, California

STRAWBERRY PIE

1 qt. box strawberries
1 cup sugar

3 tbsp. cornstarch
1 tbsp. lemon juice

Mash $\frac{1}{2}$ of the strawberries to measure 1 cup, add water if necessary. Add sugar and cornstarch and cook until glossy. Add the lemon juice. Cool. Drain the rest of strawberries well. Put in baked shell. Pour over this the cooled mixture. Top with sweetened whipped cream.

Mrs. B. F. Vander Linden

TWO CRUST PIES

Place rolled pastry loosely in pan pressing out all air. Trim edge even with the pan. Fill the pie with filling. Roll top crust $\frac{1}{2}$ inch larger than pan. Cut slits in the crust. Moisten edge of bottom crust with water. Adjust top crust and turn the extended crust under bottom crust, flute the upstanding edge.

APPLE PIE

5 to 7 tart apples
1 tbsp. flour
1 to $1\frac{1}{2}$ cup sugar

$\frac{1}{8}$ tsp. salt
1 tsp. cinnamon
3 tbsp. butter

Take the flour, salt and $\frac{1}{3}$ cup of the sugar and mix. Then place on the bottom of unbaked pie shell. Add peeled and sliced apples. Cover them with the remaining sugar and spices mixed. Dot with butter. Cover with pastry. Bake at 450° 10 minutes, then 350° for about 45 minutes.

Mrs. Charles Klein

ROSY APPLE PIE

Make pie crust
7 apples pared and sliced
 $\frac{1}{4}$ cup old fashioned red cinnamon
candies

1 cup sugar
1 tbsp. grated lemon rind
2 tbsp. water
2 tbsp. flour

Put apples, cinnamon candies, sugar, lemon rind and water in covered pan. Steam 5 minutes. Remove apples, mix flour with a little water, stir into syrup, cook until slightly thick. Have crust ready, (unbaked) fill with the apples, pour syrup over it. Arrange strips of pastry lattice fashion over it. Bake in hot oven about 45 minutes.

Miss M. Greiner

TWO CRUST PIES (Continued)

BERRY PIE

3 cups fresh berries
1 cup sugar
 $\frac{1}{8}$ tsp. salt

2 tbsp. minute tapioca
2 tbsp. butter

Mix all ingredients. Bake between two crusts at 450° 15 minutes, 350° for 30 min.
Mrs. Gradus Klein

BLUEBERRY PIE

1 qt. blueberries, washed and drained
1 cup sugar
4 tbsp. flour

$\frac{1}{8}$ tsp. salt
Juice of $\frac{1}{2}$ lemon or
 $\frac{1}{2}$ grapefruit

Combine all ingredients. Fill pastry lined pan. Dot with butter. Adjust top crust. Bake at 450° 10 minutes, then 350° for 30 minutes.

Mrs. John Neels, Elbow Lake, Minnesota

CHERRY PIE

4 cups seeded cherries
 $1\frac{1}{2}$ cups sugar
 $2\frac{1}{2}$ tbsp. minute tapioca

$\frac{1}{8}$ tsp. salt
few drops almond extract if desired

Mix all ingredients well. Put into unbaked shell. Dot with butter. Cover with pastry top. Bake at 450° 15 minutes, finish baking at 350°.

Mrs. Harold Schut

CRANBERRY APPLE PIE

Crust:

2 cups flour
 $\frac{3}{4}$ tsp. baking powder
1 tsp. salt

$\frac{2}{3}$ cup shortening
1 tsp. orange rind
4 to 6 tbsp. orange juice

Sift together flour, baking powder, salt, blend in shortening; add rind and fruit juice. Roll out $\frac{1}{8}$ inch thick.

Filling:

3 cups apples sliced
1 cup cranberries halved
4 tbsp. flour

1 cup sugar
pinch salt
2 tbsp. butter

Mix flour, sugar and salt. Add to fruit. Place in pastry lined pan. Dot with butter. Cover with pastry strips. Bake at 450° 10 minutes. Finish baking at 350°.

Mrs. H. Vanden Oever

LEMON RAISIN PIE FILLING

1 cup raisins. Boil in $1\frac{1}{2}$ cups water until tender and almost dry. Add 1 tbsp. butter. Cool. Add: $1\frac{1}{2}$ cups chopped apple, 1 cup sugar, and 1 tbsp. flour blended together, pinch salt, 1 tsp. vanilla, juice of 1 lemon, 1 egg well beaten. Bake between two crusts.

Mrs. H. Vanden Oever

MINCE MEAT

4 pts. cooked ground pork
8 pts. chopped apples
4 pts. raisins
4 pts. sugar

1 pt. vinegar
2 tbsp. cinnamon
2 tbsp. cloves
 $2\frac{1}{2}$ tsp. allspice

Have the cooked meat salted to taste. Combine all ingredients and cook until apples are soft.

Mrs. Charles Klein

TWO CRUST PIES (Continued)

PEACH PIE

No. 2½ can sliced peaches
4 tbsp. butter
3 tbsp. flour

½ cup brown sugar
¼ cup syrup from peaches
2 tsp. lemon juice

Combine flour, butter, sugar, peach juice and lemon juice. Cook until thick. Place peaches in pastry shell, pour over sauce. Add top crust. Bake at 450° 10 minutes, then 350° 30 minutes.

Mrs. Bob Klein

RAISIN PIE

1½ cup seedless raisins
1 tbsp. flour
1½ cups boiling water
¼ tsp. salt

Juice of 1 lemon or
1 tbsp. vinegar
½ cup sugar
2 tbsp. butter

Cook raisins in water until tender. Mix flour, salt, sugar and pour over this the hot raisin mixture. Return to stove and cook until thick. Add lemon juice and butter. Cool. Bake between two crusts.

Mrs. Herman Veenstra

RHUBARB PIE

3 cups diced rhubarb
1 cup sugar
3 tbsp. flour

⅓ tsp. salt
2 tbsp. butter

Mix flour, salt and ⅓ of the sugar and place on the bottom of unbaked shell. Place rhubarb on this, cover with remaining sugar. Dot with butter. Top with pastry. Bake at 450° 10 minutes, then 350° for 40 minutes.

Mrs. J. G. Klein

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SALADS

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SALAD SUGGESTIONS

Mayonnaise or cooked dressing may be used with the following combinations:

1. 1 cup pineapple, 1 cup bananas, $\frac{1}{2}$ cup cherries.
2. Bananas rolled in chopped nuts.
3. Prunes stuffed with pecans, whipped cream.
4. 1 cup grape fruit, 1 cup marshmallows, 1 cup white grapes, $\frac{1}{4}$ cup nuts.
5. 1 cup tuna fish, 1 cup celery, $\frac{1}{2}$ cup cabbage, $\frac{1}{2}$ cup nuts.
6. Canned pears in halves, shredded almonds in the pears like quills in porcupine. Serve on lettuce one for each guest.
7. Sliced hard-boiled eggs, cucumbers, celery and lettuce.
8. 1 cup lobster, 1 cup celery, tomatoes and shredded lettuce.
9. Grapefruit sections and sliced avocado pear.
10. $\frac{1}{2}$ pint oysters, 3 grapefruit.
11. Sweetbreads, 1 pint, equal amount of cucumbers.
12. Cabbage, pineapple, pimentos and beets.
13. 1 pint beets, 1 pint cabbage, $\frac{1}{2}$ cup horse radish.
14. 2 cups cold string beans, 1 teaspoon olives cut fine, $\frac{1}{2}$ dozen radishes sliced thin.
15. Cooked lamb and green peas.
16. Tomato stuffed with cabbage, celery and nuts.
17. Bananas, raisins and chopped nuts.
18. Pear, celery and maraschino cherries.
19. Pineapple with slice of green pepper stuffed with cheese.
20. Grapefruit, orange sections with date strips, served star shape.

APPLE WALDORF SALAD

1 apple	$\frac{1}{4}$ cup mayonnaise
2 stalks celery	$\frac{1}{2}$ cup chopped nut meats
$\frac{1}{2}$ tsp. lemon juice	Lettuce

Cut both the apple and celery in cubes, sprinkle with lemon juice, add the mayonnaise, the nut meats, and mix.

Line a salad bowl with crisp lettuce and fill with the mixed fruit. Sprinkle with a little paprika to add a nice touch of color.

Mrs. Gerard Gosselink

APPLE WALDORF SALAD

2 cups celery (diced)	1 cup English walnuts
2 cups apples (diced)	10 or 12 marshmallows (cut in 4 pieces)

Soak the marshmallows in pineapple juice for several hours: add to apples and celery. Add nuts last, and mix with the following dressing:

1 cup mild vinegar	2 egg yolks
1 tbsp. butter	Sweet or sour cream
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ tsp. salt
1 tsp. mustard	$\frac{1}{2}$ tsp. celery salt
2 tbsp. flour	Dash of paprika

Heat butter and vinegar. Sift dry ingredients. Beat egg, adding enough cream to half fill cup. Combine with dry mixture and then add all to hot vinegar, stirring thoroughly until thick. Thin with one half cup whipped cream.

Mrs. I. G. Roorda

SALADS (Continued)

QUICK APPLE SALAD

4 ripe mellow apples
1 banana
 $\frac{1}{2}$ cup celery

Nuts or marshmallows if desired,
not necessary

Dice apples, banana, and celery

DRESSING

1 cup sugar
2 tbsp. vinegar
1 egg

1 cup water
 $1\frac{1}{2}$ tbsp. corn starch

Cook in top part of double boiler until thick. Mix apples and dressing just before serving. This dressing may be used over fresh peaches or pears.

Mrs. Dick Van Zee

JELLIED APPLE SALAD

6 Jonathan apples
1 cup sugar
 $1\frac{1}{2}$ cups water

A little red coloring
Stick cinnamon

Wash and core apples. Boil sugar, water and a little stick cinnamon. Drop apples in boiling syrup. Cook until soft. Make red jellied apples as many as you want to serve. Fill centers with nuts. Pour over this any red jello, enough to cover apples well. Serve with whipped cream.

Mrs. H. J. Van Der Waa, Orange City

ASPARAGUS SALAD

2 tbsp. gelatine
 $\frac{1}{3}$ cup cold water
 $1\frac{1}{2}$ cups boiling water
1 tsp. salt

1 cup diced cooked asparagus
 $\frac{1}{3}$ cup chopped celery
 $\frac{1}{4}$ cup chopped pimentos
2 tbsp. chopped sweet pickles

Soak gelatine in cold water for five minutes, add boiling water, stir until gelatine is dissolved. Cool and add the rest of the ingredients. Pour in a moistened mold and set in a very cold place to harden. Serve on lettuce leaves with salad dressing. Serves six.

Mrs. R. Schakel

ASPARAGUS SALAD

1 pkg. lemon jello
1 No. 1 can asparagus
 $\frac{1}{2}$ cup sliced stuffed olives
 $1\frac{3}{4}$ cup hot water and asparagus liquid

$\frac{1}{3}$ cup celery
2 tbsp. vinegar
 $\frac{1}{2}$ tsp. salt
chopped nuts, if desired

Prepare jello using hot water and liquid drained from asparagus. Add vinegar and salt. When beginning to thicken, add asparagus, celery, and nuts. Arrange sliced olives in bottom and edge of individual mold. Fill with jello mixture.

Mrs. H. Sixsmith

AVOCADO SALAD

2 pkg. lemon jello
2 cups hot water
 $\frac{1}{4}$ cup lemon juice
 $1\frac{1}{4}$ cups canned grapefruit juice

2 cans grapefruit
1 avocado
 $\frac{1}{4}$ cup blanched and chopped almonds

Dissolve jello in hot water and cool. Add the lemon and grapefruit juice. Place the avocado, which has been peeled and cubed, in the bottom of the pan, sprinkle with a little salt, cover with nuts and grapefruit, and pour jello over this mixture.

Mrs. W. C. Verploeg

SALADS (Continued)

BEAN SALAD

- | | |
|--------------------------------|-------------------------------|
| 1 cup kidney beans | 2 tbsp. chopped sweet pickles |
| $\frac{1}{2}$ cup diced celery | 2 tbsp. chopped pimentos |
| $\frac{1}{4}$ cup nut meats | 2 tsp. chopped onion |
| 2 chopped eggs, hard cooked | 2 tsp. salt |

Wash beans well. Have all ingredients cold. Combine with whipped cream and mayonnaise. Serves six.

Mrs. F. F. Carpenter

GREEN BEAN SALAD

- | | |
|--------------------------------|----------------------------------|
| 2 cups cooked green beans | 1 tsp. salt |
| $\frac{1}{2}$ cup diced celery | $\frac{1}{4}$ tsp. pepper |
| 2 tbsp. chopped pimentos | $\frac{2}{3}$ cup salad dressing |
| 1 tsp. finely cut onion | |

Mix ingredients, chill and serve on crisp lettuce leaves. Serves six.

Mrs. R. Schakel

CABBAGE SALAD

- | | |
|---|-----------------------------|
| 1 $\frac{1}{2}$ qts. white cabbage (shredded) | 1 pt. whipped cream |
| $\frac{3}{4}$ pt. diced celery | $\frac{1}{2}$ cup nut meats |
| 1 pt. diced pineapple | 1 pt. mayonnaise |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{4}$ tsp. paprika |
| 1 pt. seeded grapes | |

Mix all the ingredients and serve on lettuce leaf. Serves twenty-four.

Mrs. Ben Kuyk

CABBAGE NEAPOLITAN SALAD

- | | |
|--------------------------|----------------------------|
| 3 cups shredded cabbage | $\frac{1}{4}$ tsp. salt |
| 1 cup diced pineapple | $\frac{1}{4}$ tsp. paprika |
| 1 cup diced celery | 1 cup salad dressing |
| 1 cup diced marshmallows | |

Mix all ingredients and chill. Serve in cups of crisp lettuce leaves. 2 tablespoons pimentos may be added. May be served with whipped cream.

Mrs. A. De Neef

CALIFORNIA SALAD

- | | |
|---------------------|----------------------------|
| 1 tbsp. sugar | 1 large can white cherries |
| 1 tbsp. flour | 1 lb. blanched almonds |
| 1 tbsp. dry mustard | 1 large can pineapple |
| 1 pt. milk | 1 pt. cream |
| 2 tbsp. gelatine | |

Dissolve sugar, flour and mustard in milk, heated to boiling point. Then pour over gelatine which has been softened in a little cold water. Beat and cool. When beginning to set add the fruit which has been seeded, drained and cut up, and the almonds and whipped cream. Pour in individual molds or large pan and cut in squares and serve on lettuce with boiled dressing. Serves twelve.

Mrs. Charlotte Renaud

CARROT SALAD

- | | |
|--------------------------------------|------------------------------|
| 2 cups carrots | Boiling water enough to make |
| 1 medium sized can crushed pineapple | 2 cups with pineapple juice |
| 1 pkg. orange jello | |

Dissolve jello in water and pineapple juice; add other ingredients. Serve with dressing on lettuce. Serves ten.

Mrs. G. H. Waechter

SALADS (Continued)

CHEESE SALAD

1 pt. cream
1 tbsp. gelatine
¼ cup water

4 tbsp. grated cheese
salt, pepper, mustard

Soak gelatine in cold water, dissolve over hot water. Mix with the cream, add the cheese seasoned with salt, pepper and mustard. Put in mold to harden. Serve in slices on shredded lettuce and place spoonful of mayonnaise made with salad oil.

Mrs. E. S. Cook

CHEESE GELATINE SALAD

1 envelope gelatine
2 tbsp. cold water
1 pt. boiling water
1 cup cream, whipped

1 cup sugar
1 cup shredded pineapple
1 cup grated cheese
Juice of 1 lemon

Boil sugar, lemon juice and pineapple 3 minutes. Soak gelatine in cold water, add hot water. Combine pineapple mixture and dissolve gelatine. Cool. When nearly set, whip and add the grated cheese and the cream whipped. Serve with Mayonnaise. Serves eight.

Mrs. Tunis Klein

CHEESE AND GREEN PEPPER SALAD

2 cups cheese softened in cream
2 tbsp. gelatine soaked in cold water
1 tbsp. hot water
1 tsp. salt

¼ cup pecan nut meats chopped
¼ cup chopped olives
2 tbsp. chopped pimentos
1 cup whipped cream

Dissolve gelatine over hot water. Add cheese and other ingredients. Pack in green peppers. When firm slice peppers and serve.

Mrs. E. Van Zante

COTTAGE CHEESE AND PINEAPPLE SALAD

2 boxes lemon or orange jello
1 can crushed pineapple drained well

1 pt. cottage cheese
½ pt. whipping cream

Add 2 cups hot water to jello and 2 cups fruit juice when it begins to set—beat it and add the cheese which has been smoothed with a fork. Set back in refrigerator to chill thoroughly. Add pineapple and cream which has been whipped.

Mrs. B. Baron

COTTAGE CHEESE SALAD

1 cup cottage cheese
6 olives plain or stuffed

2 tbsp. nut meats

Mix thoroughly. Shape in rolls. Chill and serve on lettuce leaf with dressing.

Mrs. H. L. Renaud

FROZEN CHEESE SALAD

¼ cup scalded milk
4 triangles or about ½ lb. Roquefort cheese

1 cup whipping cream
3 tbsp. crushed and drained pineapple
6 chopped stuffed olives

Mash the cheese with a fork, add the scalded milk, and work to a smooth paste. Add the crushed pineapple and chopped olives, then fold in the whipped cream. Turn into a tray and freeze 3 or 4 hours, reducing the cold at the end of the first hour or hour and a half, or when firm. No stirring is required. Serve in thin slices on crisp lettuce or on crisp wafers.

Mrs. Arthur Klein

SALADS (Continued)

PHILADELPHIA CREAM CHEESE SALAD

- | | |
|--|------------------------|
| 1 cake Philadelphia Cream Cheese | ½ lb. cut marshmallows |
| ½ cup tart mayonnaise | ½ cup cream whipped |
| 1 cup crushed pineapple (well drained) | ½ cup sugar |

Cream together thoroughly the cream cheese and mayonnaise; combine whipped cream and sugar and blend all ingredients and place in a two quart oblong pan. Place in refrigerator and let stand overnight.

Mrs. Peter J. Zwank

CHERRY SALAD

- | | |
|-------------------------------|--|
| 1 cup drained canned cherries | 1 cup chopped celery |
| 1 cup unpeeled apples (diced) | Cherry jello (or thickened cherry juice) |

Dressing for above

- | | |
|----------------|-------------------|
| 1 cup sugar | Juice of 2 lemons |
| 1 tbsp. butter | 4 eggs (beaten) |

Let boil until thickened.

Mrs. I. G. Roorda

CHICKEN SALAD

- | | |
|-----------------------------|---------------------|
| 3 cups cold diced chicken | 4 tbsp. oil |
| 2 cups celery chopped | 2 tbsp. vinegar |
| 3 hard boiled eggs, chopped | 1 ½ cups mayonnaise |

Mix all and serve on lettuce leaves. Garnish with sliced olives. Serves eight.

Mrs. Chas. P. Dykstra

CHICKEN SALAD

- | | |
|-----------------------|-----------------------|
| 3 cups cubed chicken | ¾ cup boiled dressing |
| 3 hard boiled eggs | ¼ cup miracle whip |
| 2 cups chopped celery | ¼ cup cream whipped |

Add the whipped cream to the dressings. Add the rest of the ingredients and season with salt and pepper.

Mrs. R. S. Grundman

CHICKEN SALAD DE LUX

- | | |
|------------------------------|---------------------|
| 2 cups diced cooked chicken | ½ tsp. salt |
| 1 cup diced celery | ¼ tsp. paprika |
| 1 cup diced pineapple | ¾ cup mayonnaise |
| ¼ cup chopped stuffed olives | ¾ cup cream whipped |

Mix all ingredients and chill. Serve in cups of crisp lettuce. Serves eight.

Mrs. John Klein

CHICKEN SALAD WITH PINEAPPLE

- | | |
|-----------------------|-------------------------|
| 2 lbs. veal | 4 cups celery |
| 5 lbs. chicken | ½ cup pimentos |
| ⅓ cup French dressing | ¼ cup olives |
| 1 cup nuts | 2 cans sliced pineapple |
| 2 ½ cups mayonnaise | |

Dice meat and mix with French dressing. Let stand one hour. When ready to serve, add nuts, pimentos, olives, celery and enough mayonnaise to moisten. Place a slice of pineapple on lettuce. Put the salad on the pineapple and serve with the dressing. Serves eighteen.

Mrs. D. C. Renaud

SALADS (Continued)

LUNCHEON CHICKEN SALAD

- | | |
|-----------------------|--------------------------------|
| 3 cups cubed chicken | 1 ½ cups fresh seedless grapes |
| 1 ½ cups diced celery | |
| Marinate one hour in: | |
| 2 tbsp. salad oil | 2 tbsp. sugar |
| 2 tbsp. orange juice | ½ tsp. salt |
| 2 tbsp. vinegar | 1 tsp. celery salt |

Drain off liquid and add ½ cup mayonnaise. Toss lightly and serve in lettuce lined bowl. Serves eight to ten.

Mrs. Edward Van Zante

JELLO CHICKEN MOUSSE

- | | |
|---|----------------------------|
| ½ pkg. lemon jello | 1 pimento, cut fine |
| 1 cup boiling chicken broth (free from fat) | 1 tbsp. vinegar |
| | ½ tsp. salt |
| 1 cup chicken cut medium course | Dash cayenne pepper |
| 1 cup celery, cut fine | ½ cup heavy cream, whipped |

Dissolve jello in boiling broth. Chill. When cold and slightly thickened, beat until like whipped cream. Mix chicken, celery, pimento, vinegar, salt and pepper. Add to jello. Fold in whipped cream. Serve on lettuce leaves and garnish with stuffed olives. Serves six.

Mrs. G. B. Ver Steeg

CRANBERRY SALAD

- | | |
|-----------------------|--------------------|
| 1 qt. raw cranberries | 2 oranges |
| 2 cups sugar | 2 tbsp. gelatine |
| 1 cup cold water | 1 cup diced celery |
| 1 cup chopped nuts | |

Grate yellow rind from oranges, peel off white material. Put cranberries and oranges through food chopper, add sugar and boil 2 minutes. Dissolve the gelatin in 1 cup of cold water, and add to hot mixture. Cool slightly and add the celery and nuts. Chill and serve on lettuce with salad dressing.

Mrs. Wm. N. Bogaard

CRANBERRY SALAD

- | | |
|--------------------|-----------------|
| 2 cups cranberries | ½ orange peeled |
| 4 apples | 2 cups sugar |

Grind together the cranberries, apples and orange. Add the sugar and let stand several hours before using. Serves ten.

Mrs. C. S. Van Hemert

CRANBERRY SALAD

- | | |
|----------------------------|-----------------|
| 1 pkg. raspberry jello | ½ orange |
| 1 cup boiling water | ½ cup nut meats |
| 1 cup cranberries (ground) | 1 cup sugar |

Grind the cranberries and the orange. Add the sugar and let stand one hour. Pour boiling water over the jello and when cool add the nuts, cranberries, and orange. Mold.

Mrs. George Ver Steeg

CRANBERRY SALAD

- | | |
|--------------------------|-------------------------|
| 1 qt. ground cranberries | 1 cup white grapes |
| 3 cups water | 1 cup nut meats |
| 1 cup sugar | 1 cup crushed pineapple |
| 2 pkg. lemon jello | 1 cup celery |

Heat berries, sugar, and water until sugar is dissolved. Add jello and mix well. Cool, add nuts, grapes, pineapple and celery. Mold in shallow pan and serve in squares on lettuce. Top with salad dressing. Serves fifteen.

Mrs. Ray Vander Wal

SALADS (Continued)

CRANBERRY SALAD

- | | |
|----------------------|----------------|
| 1 qt. cranberries | 1 ½ cups sugar |
| 2 qts. boiling water | |

Cook until tender. Put through sieve. Add 1 ½ cups sugar to pulp and boil 3 minutes.

- | | |
|----------------------|------------------------|
| 3 tbsp. gelatine | 1 cup celery (chopped) |
| 1 tbsp. cold water | ½ cup nuts |
| 1 cup chopped apples | |

Soak gelatine in cold water and add to boiling cranberry mixture. Let cool, and add apples, celery and nuts. Serves eight to ten.

Mrs. A. B. Wormhoudt

CRANBERRY SALAD

- | | |
|---------------------------------|---|
| 1 pkg. lemon jello | 1 cup nut meats |
| 2 cups cranberries, raw, ground | 1 cup chopped apples may be added |
| 1 cup sugar, added while warm | ½ orange (ground) may be added for different flavor |
| 1 ½ cups boiling water | |
| 1 cup celery | |

Makes approximately ten small molds.

Mrs. D. C. Van Zante

CUCUMBER SALAD

- | | |
|---------------------------------|----------------|
| 3 or 4 medium sized cucumbers | ¼ cup vinegar |
| 1 onion sliced thin | ¼ cup sugar |
| 1 teaspoon salt | Dash of pepper |
| ½ cup thick sweet or sour cream | |

Pare and slice cucumbers very thin. Sprinkle on salt and let stand one hour. Drain well. Add onion and other ingredients which have been well mixed. Chill and serve with fried chicken.

Mrs. L. F. Bousquet

DATE SALAD

- | | |
|--------------------|------------------------------|
| 2 pkg. lemon jello | 1 doz. sweet pickles chopped |
| ½ cup nut meats | 1 small can pineapple diced |
| 1 pkg. dates | |

Cut in squares and serve on lettuce leaf with mayonnaise. Serves ten.

Mrs. Dave Ver Dught

DIVINITY SALAD

- | | |
|---|-----------------------|
| 1 small can sliced pineapple (no juice) | 30 to 40 marshmallows |
| 6 large bananas | ½ lb. nuts |

Mix all together with whipped cream which has been sweetened with powdered sugar. Eighteen servings.

Mrs. I. G. Roorda

DIXIE SALAD

- | | |
|-----------------------|----------------------|
| 1 cup roasted peanuts | 1 tbsp. green pepper |
| 1 cup chopped celery | 1 tsp. salt |
| ½ cup diced cucumbers | ½ cup salad dressing |

Mix ingredients and serve very cold on lettuce leaves. Serves six.

Mrs. W. D. Van Sittert

SALADS (Continued)

EASTER SALAD

Work a very little blue and red color paste into cottage cheese until the desired tint is obtained. Season with salt and pepper. Press pecan nut meat into a rounded teaspoon of mixture, then roll into egg shapes, sprinkle with paprika and arrange in nests made of shredded lettuce leaves. Serve with dressing.

Mrs. Carrie Halbert

EGG SALAD

½ doz. hard-boiled eggs
Salted peanuts

1 pt. midget sweet pickles

Chop all fine. Add rich salad dressing and serve. Serves eight.

Mrs. G. H. Waechter

FRUIT SALAD

¼ lb. marshmallows
4 bananas
1½ cups chopped apples
2 tbsp. mayonnaise

1 cup chopped celery
1 cup diced pineapple
2 cups whipped cream

Mix all ingredients. Chill and serve. Serves ten to twelve.

Mrs. Chas. P. Dykstra

FRUIT AND NUT SALAD

1 large pineapple
¼ lb. shelled almonds
¼ lb. shelled filberts

1 doz. maraschino cherries
1 cup whipped cream
1 cup mayonnaise

Cut pineapple in small pieces. Blanch nuts. Mix all and serve on lettuce leaves. Serves ten.

Mrs. Chas. P. Dykstra

FROZEN FRUIT SALAD

1 tbsp. (1 envelope) Knox gelatine
¼ cup cold water
1 No. 1 can (2 cups) fruit cocktail
½ cup mayonnaise

1 cup heavy cream, whipped
⅓ cup maraschino cherries (may be omitted)

Soften gelatine in cold water; dissolve over hot water; cool slightly. Add fruit cocktail with syrup. Fold in mayonnaise and whipped cream. Pour into automatic refrigerator tray. Dot with cut cherries. Freeze until firm. Serves six.

Mina Baker

FROZEN SALAD

1 can fruit cocktail
3 bananas, cut up

1 tbsp. salad dressing
½ pt. cream, whipped

Mix and freeze.

Mrs. Agnes B. Kuyper

FRUIT ICE BOX SALAD

1 large can white cherries (or white grapes peeled)
1 large can pineapple
1 lb. marshmallows

1 jar sweet cherries
2 tbsp. Tarragon vinegar
3 tbsp. sugar
3 egg yolks

Mix vinegar, sugar and egg yolks and cook to a custard. Whip ¾ pint cream, mix with custard, and fold in fruit. Set in refrigerator over night (or one day).

Mrs. Jennie A. Vande Voort

SALADS (Continued)

FRUIT OVER NIGHT SALAD

1 large can sliced pineapple
1 lb. white grapes

1 large can white cherries
30 marshmallows

Seed and cut fruit, cut marshmallows into small pieces.

Sauce — Yolks of 4 eggs, juice of 1 lemon, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard. (Cook sauce in double boiler and cool.) Add 1 pint whipped cream, stir in fruit and marshmallows. Let stand over night and serve on lettuce leaves. Serves 18 persons and can be made 24 hours before serving.

Mrs. J. F. Dykstra

GELATINE SALAD LOAF

Heat to boiling 1 cup syrup from a No. 2½ can fruit cocktail. Add $\frac{1}{2}$ package lemon jello and cool. Combine 1 package cream cheese and 1 cup mayonnaise. Add this to the jello. Then dissolve 1 package cherry jello in a pint of hot water and cool. Place one half the fruit cocktail in a pan, cover with 1 cup cherry jello and chill. Pour in the cheese mayonnaise jello mixture and chill again. Add the remaining cherry jello and fruit cocktail. Serve in slices.

Mrs. W. C. Verploeg

JELLIED FRUIT SALAD

2 pkg. lemon jello
1 cup diced grape fruit
 $\frac{1}{4}$ cup coarsely chopped walnuts
 $\frac{1}{4}$ tsp. paprika

2 apples, pared, cored, and chopped
 $\frac{1}{4}$ cup dates cut small
 $\frac{2}{3}$ tsp. salt
Lettuce and mayonnaise

Prepare the jello and when nearly set fold into it fruit, nuts and seasoning. Turn into previously wet individual molds, chill, unmold on lettuce, garnish with mayonnaise and sprinkle with cocoanut. Serves twelve.

Mrs. D. C. Renaud

GOLDEN GLOW SALAD

1 pkg. lemon jello
1 cup warm water
1 cup canned pineapple juice and water
 $\frac{1}{4}$ cup pecan meats, chopped

1 tbsp. vinegar
 $\frac{1}{2}$ tsp. salt
1 cup canned pineapple, diced
1 cup raw carrots, grated

Dissolve jello in warm water. Add pineapple juice and water, vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves six. (Pecans may be omitted.)

Mrs. Gradus Klein

GRAPE SALAD

6 halves canned pears
1 pkg. cream cheese
1 lb. green or red grapes

$\frac{1}{4}$ cup chopped nuts
 $\frac{1}{2}$ cup mayonnaise

Drain pears and place in tea towel to dry. Frost with cream cheese to which a little cream has been added. Insert parsley stem from which leaves have been stripped, in one end of pear. Mix mayonnaise with nuts. Put mayonnaise on lettuce, place pear on mayonnaise. Cover pear with grapes cut in halves.

Mrs. J. A. Kuyper

WHITE GRAPE SALAD

Drain canned white grapes and carefully remove seeds. Fill centers with pecan meats, dip in mayonnaise and roll in cocoanut. Arrange on lettuce around a serving of creamy cottage cheese.

Mrs. J. Van Wyk

SALADS (Continued)

GRAPEFRUIT APPLE SALAD

- | | |
|----------------------------|------------------------|
| 1 pkg. lemon or lime jello | ½ cup diced celery |
| 2 cups hot water | 1 cup diced grapefruit |
| 4 tsp. vinegar | 1 cup diced apples |
| ½ tsp. salt | 1 cup chopped pecans |

Dissolve jello in hot water. Add vinegar and salt. Chill until slightly thickened; add celery, apples, grapefruit and nuts. Chill until firm. Serves six.

Mrs. C. C. Buerkens

GRAPEFRUIT SALAD

- | | |
|--------------------|-----------------------------|
| 1 pkg. lemon jello | 4 slices pineapple (cut up) |
| 2 grapefruit | 2/3 cup sugar |

Pare grapefruit, remove all skin from sections. Place grapefruit in dish with sugar and let stand a few hours before mixing with other ingredients. Use pineapple juice and liquid from grapefruit and add enough water to make 1 pint, in which to dissolve jello. When cold add fruit. Serve on lettuce leaf with whipped cream dressing. Serves six.

Mrs. S. N. Van Vliet

GRAPEFRUIT AND ORANGE SALAD

- | | |
|-----------------------------------|-------------------------------|
| 1 box orange jello | 1 medium sized can grapefruit |
| 1 cup orange and grapefruit juice | 2 tbsp. sugar |
| 1 cup water | 4 oranges |

Boil liquids and add jello and sugar. Cool, and add ingredients. Serve with French dressing. Serves six.

Mrs. L. A. Kuyper

HAM SALAD

- | | |
|------------------------|--------------------------------|
| 1 cup shredded cabbage | ¾ cup chopped (not ground) ham |
| ½ cup celery | 6 stuffed olives chopped |
| 1 chopped pimento | |

Blend with dressing.

Mrs. Jacob Heemstra

HARLEQUIN SALAD

- | | |
|----------------------------|-------------------------|
| 1 cup peas | 6 rings green pepper |
| 1 cup shredded cabbage | 1 tbsp. chopped parsley |
| ½ cup diced cooked carrots | 1 ½ tsp. salt |
| ½ cup cooked beets | ¼ tsp. paprika |
| ½ cup chopped pimentos | ½ cup mayonnaise |
| 1 tbsp. chopped onion | |

Mix and serve cold on lettuce leaves. Serves four.

Mrs. Herman Veenstra

IMPERIAL SALAD

- | | |
|-----------------------|--|
| 1 pkg. lemon jello | 3 slices pineapple (cubed) |
| 1 cup boiling water | ½ can pimentos (shredded) |
| 1 cup pineapple juice | 1 medium cucumber (cut fine, salted and drained) |
| 1 tbsp. vinegar | |

Dissolve jello in boiling water, add pineapple juice and vinegar. When cool add pineapple, pimento and cucumber. Chill until firm. Serve with salad dressing to which cream has been added. Serves six.

Mrs. Ira Vriezelaar

SALADS (Continued)

ITALIAN SALAD

- | | |
|----------------------|-----------------------|
| 1 pkg. lemon jello | ½ cup chopped parsley |
| 2 tbs. vinegar | 1 cup coconut |
| 1 cup pimentos | Nuts and dressing |
| 2 cups boiling water | |

Dissolve jello in boiling water, add vinegar. When cold add pimentos, parsley and coconut. Sprinkle nuts and dressing on top. Serves six.

Mrs. Y. T. Van Niewaal

LUNCH SALAD

1 small tongue, cooked, skinned and cut in small pieces. An equal amount of chopped celery. 3 or 4 hard boiled eggs. 1 good sized pickle. Mix and blend with a dressing that is not too sour.

Mrs. Jacob Heemstra

MACARONI SALAD

- | | |
|-----------------------------|-----------------------|
| ½ lb. pkg. elbow macaroni | 1 pimento, chopped |
| 1 can peas | ¼ cup chopped pickle |
| 1 onion chopped | 1 cup oil dressing |
| 1 small bunch celery, diced | 1 cup boiled dressing |

Cook macaroni in salted water and drain. Drain peas. Combine and blend with 1 cup oil dressing and 1 cup boiled dressing.

Mrs. J. G. Klein

MACARONI AND TOMATO SALAD

- | | |
|---------------------|-------------------------------------|
| 1 cup macaroni | ½ cup mayonnaise or cooked dressing |
| 2 large tomatoes | Salt, pepper, paprika |
| ½ tsp. grated onion | Lettuce |
| Grated cheese | |

Cook macaroni in boiling salted water until tender. Drain and chill. Pare and cut the tomatoes. Combine macaroni, onions and tomatoes with the salad dressing. Serve on lettuce generously sprinkled with cheese. Serves six.

Mrs. Arthur Klein

PEA SALAD

- | | |
|------------------------------|--------------------|
| 2 cups chopped celery | 2 cups canned peas |
| 2 cups boiled carrots | 3 hard boiled eggs |
| 3 tbs. green peppers chopped | Oil dressing |

Mix all ingredients with oil dressing to which whipped cream has been added. Serves twelve. Nuts may be added instead of carrots.

Mrs. S. N. Van Vliet

PERFECTION SALAD

- | | |
|-------------------------|-------------------------|
| 1 pkg. lemon jello | 1 cup celery |
| 1 pt. boiling water | ½ cup pimentos cut fine |
| 1 dessert spoon vinegar | 1 cup diced pineapple |
| 2 dessert spoons sugar | 1 tsp. salt |
| 1 cup shredded cabbage | |

Add vinegar, salt, sugar and boiling water to jello. When beginning to set, add remaining ingredients. Turn into molds and allow to become firm. Serve on lettuce leaves with salad dressing. Serves eight.

Mrs. S. H. Vander Zyl

SALADS (Continued)

PINEAPPLE CHEESE SALAD

1 can pineapple (No. 2 can)
 $\frac{1}{2}$ lb. cheese (or less)

2 or 3 bananas
 Salad dressing

To the juice from the pineapple, add 1 beaten egg. Mix $\frac{1}{2}$ cup sugar and 2 table-spoons flour together. Boil until thick. Cut up pineapple and cheese. Pour hot dressing over this and when cool add bananas.

Mrs. C. S. Van Hemert
 Mrs. S. H. Douwstra

THREE P. SALAD

2 cups canned peas
 1 doz. pickles

$\frac{1}{2}$ lb. peanuts

Drain peas, chop pickles and add chopped peanuts. Mix lightly with mayonnaise. Serves six.

Mrs. W. D. Van Sittert

POTATO SALAD

1 qt. cold boiled potatoes cubed
 $\frac{1}{2}$ cup finely chopped onion
 3 hard boiled eggs chopped

1 tsp. salt
 $\frac{1}{2}$ tsp. pepper

Mix with a good mayonnaise dressing and use two hard boiled eggs for garnish. One half cup celery may be added. Serves eight to ten.

Mrs. Y. T. Van Niewaal

POTATO SALAD

4 large potatoes (boiled)
 2 small onions
 1 small cucumber
 2 small tomatoes

1 cup shredded cabbage
 2 hard boiled eggs
 A few sliced radishes may be added

Dice all ingredients and marinate with a good mayonnaise for two hours. Serves eight.

Mrs. D. C. Renaud

PRUNE SALAD

$\frac{1}{2}$ cup cooked prunes diced
 $\frac{1}{4}$ cup diced celery
 $\frac{1}{4}$ cup cheese cut fine
 $\frac{1}{8}$ cup diced pineapple

$\frac{1}{4}$ cup salad dressing
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{8}$ tsp. paprika

Mix the prunes, celery, cheese and pineapple. Add the salt, paprika and salad dressing. Serve very cold on lettuce leaves. Serves four.

Mrs. M. T. Klein

QUEEN'S SALAD

8 slices pineapple
 1 grapefruit
 1 cucumber

2 pkg. lemon jello
 Almonds blanched
 Marshmallows

Grind pineapple, grapefruit and cucumber through food chopper. When jello is cool add fruit. Mix mayonnaise with whipped cream, chopped almonds and marshmallows cut fine. Serve on separate leaves of lettuce. Serves twelve.

Mrs. Geo. Gaass

SALMON SALAD

1 cup flaked salmon
 2 hard boiled eggs diced
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ cup diced cucumbers

2 tbsp. chopped sweet pickles
 1 tsp. salt
 $\frac{1}{4}$ tsp. paprika
 $\frac{1}{2}$ cup salad dressing

Mix all ingredients and serve on crisp lettuce leaves.

Mrs. R. Schakel

SALADS (Continued)

SALMON SALAD MOLDED

- | | |
|--------------------------------------|----------------------------|
| 1 pkg. lemon jello | 1 cup salmon, drained |
| 3 tbs. vinegar plus water to measure | 1 cup green peas |
| 1 pint | 1 cup cooked carrots diced |
| ¼ tsp. salt | |

Dissolve jello in boiling water and vinegar. Add salt. Add other ingredients when cool. Chill for at least two hours. Serve on lettuce with tart salad dressing. Serves six.

Mrs. R. Schakel

SHRIMP SALAD

- | | |
|--------------------------------------|----------------------|
| 2 cans shrimp, cut fine | 3 pkg. lemon jello |
| 1½ cups chopped celery | 3 pts. boiling water |
| 1 small bottle stuffed olives sliced | 2 tbs. lemon juice |
| 1 small green pepper chopped | |

Dissolve the jello with 3 pints boiling water, take out two tablespoons of the water and add lemon juice. Let cool. Add other ingredients. Put in molds. Let harden. Turn out molded salad on lettuce leaf. Serves twenty.

Mrs. Paul Scholte

SHRIMP SALAD

- | | |
|------------------|----------------------|
| 1 can shrimp | 2 cups celery |
| 1 can small peas | 2 hard boiled eggs |
| Oil dressing | 2 tbs. green peppers |

Put shrimp and peas in colander to drain a few hours before using. Cut up celery, eggs and peppers. Mix all ingredients with stiff oil dressing and serve on lettuce. Have all ingredients cold. Serves eight.

Mrs. S. N. Van Vliet

SHRIMP TOMATO SALAD

- | | |
|--------------------|--------------------------|
| 2 cans tomato soup | Juice of 1 onion |
| 1 or 2 cans shrimp | 1 bunch celery (chopped) |
| 1 pkg. lemon jello | Hard-boiled eggs |
| Juice of 1 lemon | Stuffed olives |

Dissolve the lemon jello in heated tomato soup. Add other ingredients and mold. Serve with salad dressing.

Mrs. L. F. Bousquet

SPICED SALAD

Soak for 1 hour 1 cup whole cloves in just enough boiling water to cover. Boil 1 cup vinegar, 1 cup water and 2 cups sugar to a thin syrup. Soak 1 package gelatine in 1 cup cold water. Add the above, drain water from cloves and add. Then add 1 cup nut meats, 1 cup celery and 1 cup sweet pickles. Serves eighteen.

Mrs. H. O. Wormhoudt

SWISS SALAD

- | | |
|--|----------------------|
| 1 cup meat cubes (chicken, turkey,
or pork) | 2 hard boiled eggs |
| 1 cup walnuts | ¼ cup stuffed olives |
| 1 cup French peas | French dressing |

Marinate peas, meat and nuts, 15 minutes before serving. Arrange on lettuce leaves, dusting with paprika and dotting with mayonnaise. Cut the hard boiled eggs, remove yolks and arrange the rings around border. Cut the olives into the rings. Press yolks through sieve and scatter over salad. Serves six.

Mrs. Lawrence Van Rees

SALADS (Continued)

STUFFED TOMATO SALAD

- | | |
|--|------------------------------|
| 6 large pared tomatoes | 1 tsp. chopped onion |
| 1 cup white cream cheese | $\frac{1}{4}$ tsp. paprika |
| $\frac{1}{2}$ cup finely chopped green peppers | $\frac{2}{3}$ cup mayonnaise |
| $\frac{1}{4}$ cup chopped cucumbers | |

Mix one-half the mayonnaise with the cheese, green peppers, cucumbers, onions, salt and paprika. Hollow out the tomatoes and fill with the mixture. Chill for two hours or longer and cut in one-third inch slices. Arrange portions on lettuce leaves and top with the rest of the mayonnaise. Mrs. Wm. Bruinekool

STUFFED TOMATO SALAD

- | | |
|-------------------------------|------------------------------------|
| 6 medium sized tomatoes | 1 tsp. salt |
| 1 cup chopped cooked chicken | $\frac{1}{4}$ tsp. paprika |
| 2 tbsp. chopped green peppers | $1\frac{1}{4}$ cups salad dressing |
| 2 tbsp. chopped pimento | 2 hard boiled eggs chopped |
| 2 tbsp. chopped celery | |

Pare tomatoes. Chill. Remove the inside and fill with a mixture of the chicken, pepper, eggs, pimento, celery, salt and paprika mixed with part of the salad dressing. Chill and serve on lettuce topped with dressing.

Mrs. John Klein

TOMATO SALAD SUPREME

- | | |
|-------------------------------|----------------------------|
| 2 cups canned tomatoes | 4 tbsp. cold water |
| $1\frac{1}{2}$ tsp. onion | $\frac{1}{8}$ tsp. pepper |
| 1 tsp. salt | $\frac{1}{4}$ tsp. paprika |
| 2 tsp. sugar | 1 cup shrimp (canned) |
| $1\frac{1}{2}$ tbsp. gelatine | 1 cup diced cucumbers |

Cook tomatoes and onions 5 minutes. Strain. Stir in salt, pepper, paprika and gelatine softened in the cold water. When the gelatine begins to set, add the shrimp. Half hour before serving pare cucumbers, cut in dice and cover with ice cold, weak salt water. Cut tomato jelly in servings. Place on lettuce leaves. Top with the diced cucumbers, and either mayonnaise or dressing and parsley. Serves eight.

Mrs. J. G. Klein

TOMATO CREAM CHEESE SANDWICH SALAD

- | | |
|----------------------------------|---------------------------------------|
| 4 medium sized tomatoes, skinned | Lemon juice |
| 2 pkg. cream cheese | Salt, pepper, paprika |
| $\frac{1}{2}$ cucumber, grated | $\frac{1}{2}$ cup heavy cream whipped |
| 2 tsp. onion juice | $\frac{3}{4}$ cup (about) mayonnaise |
| 3 tsp. minced parsley | |

Cut each tomato in 3 slices. Sprinkle with lemon juice, salt and pepper and thoroughly chill. Mix cheese, cucumber, onion juice, parsley, seasonings and 3 tablespoons of mayonnaise, beating into a thick creamy paste. Spread thickly on a slice of tomato, then place on the other slice of tomato and arrange on bed of lettuce or water cress. Serve with dressing of whipped cream and mayonnaise. Serves six. If 3 slices of tomato per serving are used it will serve four.

Mrs. W. G. Wing

TUNA FISH SALAD

- | | |
|-------------------|------------------------------|
| 1 cup tuna fish | $\frac{1}{4}$ cup celery |
| 1 cup peas | 1 tbsp. chopped pickle |
| 1 hard boiled egg | $\frac{1}{4}$ cup mayonnaise |

Flake tuna fish with fork. Add peas, chopped eggs, celery and pickles. Mix together with mayonnaise. Serve on lettuce leaves. Serves four.

Mrs. Arthur Klein

SALADS (Continued)

TUNA FISH SALAD

Break with a fork the tuna fish from a large sized can. Add $\frac{1}{2}$ cup celery, 2 pimentos, $\frac{1}{2}$ green pepper (cut fine), a few drops of onion juice, a dash of pepper and salt to taste. Put 3 tablespoons of vinegar in a pint measure and fill with boiling water. Dissolve package of lemon jello in this liquid and when cold pour over tuna fish mixture. Fill large individual molds. When firm turn out on lettuce leaves and serve with salad dressing. Serves six.

Mrs. D. C. Renaud

SALAD DRESSINGS

BOILED DRESSING

1 cup sugar
2 tbsp. butter
2 tbsp. flour

1 cup vinegar
2 eggs

Boil together and mix with small amount of cream before using.

Mrs. Worp Borgman

BOILED DRESSING

$\frac{1}{2}$ cup sugar
1 cup water
 $\frac{1}{2}$ cup vinegar
2 tsp. salt

1 tbsp flour
1 tsp. mustard
1 tbsp. butter
6 whole eggs or 12 yolks

Sift dry ingredients, add liquids, and eggs and cook in a double boiler.

Mrs. George Ver Steeg

BOILED DRESSING

1 tbsp. butter
2 tbsp. flour
1 cup water
 $\frac{1}{2}$ cup vinegar

2 eggs
 $\frac{1}{2}$ cup sugar
1 tsp. salt
 $\frac{1}{2}$ tsp. mustard

Boil butter, flour and water as white sauce. Cool and add the beaten eggs, sugar, salt, mustard and vinegar. Beat well together, then boil all together.

Mrs. J. P. Klein

BOILED OIL SALAD DRESSING

1 cup water
 $\frac{1}{4}$ cup vinegar
4 tbsp. corn starch
 $\frac{3}{4}$ cup Mazola

1 egg
 $1\frac{1}{2}$ tsp. salt
2 tsp. dry mustard
 $\frac{1}{8}$ tsp. paprika

Cook vinegar, water and cornstarch. Place remainder of ingredients in a bowl, add hot mixture and beat well.

Mrs. George Ver Steeg

CHEFF SALAD DRESSING

2 tsp. salt
1 tsp. pepper
1 tsp. dry mustard

1 clove garlic (grated)
 $\frac{1}{2}$ cup Tarragon vinegar
1 cup imported olive oil

Shake all together.

Mrs. W. G. Wing

SALAD DRESSINGS (Continued)

CHEESE DRESSING

$\frac{1}{2}$ tsp. dry mustard	1 tbsp. vinegar
$\frac{1}{4}$ tsp. paprika	$\frac{1}{3}$ cup cheese
$\frac{1}{4}$ tsp. sugar	$\frac{1}{3}$ cup salad oil
$\frac{1}{2}$ tsp. salt	

Cream cheese until soft. Add oil slowly until well mixed. Add dry ingredients. Then the vinegar. Beat well until creamy. Serve on tomatoes, head lettuce, pears or peaches.

Mrs. Jno. Klein

COOKED SOUR CREAM DRESSING

2 eggs	$\frac{1}{2}$ tsp. celery salt
1 tbsp. flour	1 tsp. mustard
2 tbsp. sugar	$\frac{1}{3}$ cup vinegar
1 tsp. salt	2 tbsp. butter
$\frac{1}{4}$ tsp. paprika	$\frac{2}{3}$ cup sour cream

Beat eggs. Add dry ingredients which have been thoroughly mixed. Add vinegar and butter. Cook until thick. Add sour cream and cook for one minute. Beat well. Very good on vegetable salads.

Mrs. Arthur Klein

CREAM DRESSING

$\frac{1}{2}$ tsp. salt	1 tsp. mustard
1 tsp. flour	1 tbsp. sugar
2 egg yolks	2 tbsp. butter
$\frac{3}{4}$ cup cream	$\frac{1}{4}$ cup vinegar

Mix dry ingredients with the butter, add egg yolks, then the cream, lastly vinegar. Cook over hot water until thick.

Mrs. C. P. Dykstra

CONDENSED MILK MAYONNAISE DRESSING

3 tbsp. flour	3 eggs
1 tsp. salt	1 cup vinegar
1 tsp. mustard	1 cup water
1 cup sugar	1 cup condensed milk

Mix dry ingredients. Add well beaten eggs, vinegar and water. Boil thoroughly. Remove from fire and add milk. Pour into fruit jar and keep in cool place.

Mrs. H. W. Pietenpol

DIXIE DRESSING

1 tsp. salt	3 tbsp. vinegar
1 tsp. sugar	2 tbsp. lemon juice
1 tsp. mustard	2 tbsp. chili sauce
$\frac{1}{2}$ tsp. paprika	1 tbsp. chopped sweet pickle
2 tbsp. catsup	1 tbsp. chopped olives
$\frac{1}{2}$ cup salad oil	1 hard-cooked egg chopped

Mix dry ingredients. Add remaining ingredients and beat vigorously for 3 minutes.

Mrs. Wm. Bruinekool

FRENCH DRESSING

4 tbsp. sugar	4 tbsp. mayonnaise
4 tbsp. catsup	4 tbsp. salad oil
2 tbsp. Worcestershire sauce	4 tbsp. vinegar
4 tbsp. thick brown bottled sauce	2 tsp. scraped onion

Blend ingredients in order given and stir until smooth. This dressing will not separate.

Mrs. C. C. Buerkens

SALAD DRESSINGS (Continued)

FRENCH DRESSING

- | | |
|--|---------------------------|
| 2 tsp. salt | $\frac{3}{4}$ cup sugar |
| 2 tsp. dry mustard | $\frac{1}{2}$ cup vinegar |
| 2 tsp. paprika | 2 cups salad oil |
| 2 tsp. celery seed or ground celery seed | 2 tbsp. grated onions |

Put all together in top of double boiler and stir well. Heat only to blood warm; for mixture will not thicken if too warm. Beat with rotary egg beater until thick. Keep in refrigerator.

Mrs. C. S. Van Hemert

SWEET FRENCH DRESSING

- | | |
|---------------------------|-------------------------------|
| $\frac{3}{4}$ cup vinegar | 1 tbsp. grated onion or juice |
| 1 $\frac{1}{2}$ cup sugar | Paprika to color |
| 1 tsp. salt | $\frac{1}{2}$ cup Wesson oil |

Heat vinegar to boiling. Remove from fire, stir in sugar until dissolved. Beat in the oil with a dover beater, add remaining ingredients. Shake well before using.

Mrs. J. A. Kuyper

FRENCH DRESSING

- | | |
|---------------|-----------------|
| 1 cup sugar | 1 tsp. paprika |
| 1 cup vinegar | 1 cup salad oil |
| 1 tsp. salt | |

Cook sugar and vinegar until it is the consistency of honey. Add the other ingredients. Put in a jar and shake.

Mrs. Paul Scholte

FRENCH DRESSING

- | | |
|---------------------------|----------------------------|
| $\frac{1}{2}$ cup vinegar | 1 cup oil |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ cup catsup | $\frac{1}{2}$ tsp. paprika |

Put in jar and shake well.

Mrs. Paul Scholte

FRENCH DRESSING

- | | |
|----------------------------|----------------------|
| $\frac{3}{4}$ cup vinegar | 1 tbsp. grated onion |
| 1 $\frac{1}{2}$ cups sugar | Dash of paprika |
| 1 tsp. salt | 1 cup salad oil |

Heat vinegar to boiling point and dissolve sugar in it. Add other ingredients and mix well. Keeps indefinitely.

Mrs. Carrie Halbert

FRENCH DRESSING

- | | |
|---------------------------|--------------------------|
| 1 pt. mineral oil | $\frac{1}{2}$ cup sugar |
| 1 can tomato soup | 1 tbsp. prepared mustard |
| $\frac{3}{4}$ cup vinegar | 1 small grated onion |
| 1 tbsp. salt (level) | |

Mrs. Jennie Vande Voort

FRUIT DRESSING

- | | |
|--------------------------------|--------------------------------|
| 1 tsp. salt | $\frac{1}{4}$ tsp. paprika |
| 1 tsp. sugar | $\frac{1}{2}$ cup salad oil |
| $\frac{1}{4}$ tsp. celery salt | $\frac{1}{4}$ cup orange juice |
| $\frac{1}{4}$ tsp. mustard | 2 tbsp. lemon juice |

Mix ingredients and beat for three minutes. Serve on diced fruit.

Mrs. John Klein

SALAD DRESSINGS (Continued)

FRUIT DRESSING, SWEET

½ cup sugar	1 tsp. paprika
1 tsp. salt	1 tsp. onion juice
1 tsp. dry mustard	1 cup salad oil
1 tsp. celery salt	¼ cup vinegar

Mix dry ingredients; add onion juice. Add oil, a small amount at a time, alternately with vinegar, the last addition being vinegar. Beat with a fork; then, if mixture seems to separate, use rotary beater until blended. Makes 1½ cups.

Mina Baker

FRUIT SALAD DRESSING

1 ½ cups sugar	2 level tsp. salt
½ tbsp. mustard	½ cup vinegar
1 tbsp. paprika	

Boil one minute or until clear. Let chill, then add a small amount at a time beating each time, the below mixture:

1 cup Mazola oil	½ cup onion juice
------------------	-------------------

1 teaspoon celery seed (which has been soaked in just enough water to cover. Beat well.

Mrs. Sam Sedrel

GELATINE SALAD DRESSING

1 tbsp. gelatine	1 cup hot salad dressing
2 tbsp. cold water	

Mix water and gelatine and let stand 5 minutes. Add hot salad dressing. Chill and spread over salad and let stand in refrigerator until ready to serve.

Mrs. John G. Klein

HONEY DRESSING

2/3 cup sugar	½ cup strained honey
1 tsp. dry mustard	5 tbsp. vinegar
1 tsp. paprika	1 tbsp. lemon juice
¼ tsp. salt	1 tsp. grated onion
1 tsp. celery seed	1 cup salad oil

Mix dry ingredients; add honey, vinegar, lemon juice, and grated onion. Pour oil into mixture very slowly, beating constantly with rotary beater. Makes 2 cups.

Mina Baker

HORSE RADISH DRESSING

2 level tbsp. grated horse radish	2 tbsp. whipped cream
½ cup salad dressing	3 tbsp. olive oil

Mix salad dressing, olive oil, horse radish and stiffly beaten cream. Beat together for one minute. Serve immediately.

Mrs. J. V. Lankelma

LEMON DRESSING

3 eggs	½ cup water
½ cup sugar	½ cup lemon juice
¼ tsp. salt	½ pt. whipping cream
3 tbsp. flour	

Beat eggs. Add sugar, salt and flour. Blend thoroughly and add the water and lemon juice. Cook until thick. When ready to serve add cream whipped. Use for fruit salads.

Mrs. John Klein

SALAD DRESSINGS (Continued)

OIL DRESSING

- | | |
|---------------------|-----------------------------------|
| 4 tbsp. salad oil | 1 tsp. clubhouse sandwich filling |
| 2 tbsp. vinegar | $\frac{1}{4}$ tsp. salt |
| 1 tbsp. chili sauce | 2 tbsp. whipped cream |
| 1 tsp. sugar | |

Mix ingredients in order given and beat with a dover egg beater. Use for head lettuce.

Mrs. F. F. Carpenter

OIL DRESSING

- | | |
|-----------------------------|--|
| $\frac{1}{4}$ cup salad oil | 2 egg yolks or more |
| $\frac{1}{4}$ cup flour | $\frac{1}{4}$ cup vinegar or lemon juice |
| 1 cup hot water | 1 tsp. salt |
| 1 tsp. dry mustard | 3 tbsp. sugar |
| $\frac{3}{4}$ cup salad oil | |

Mix the $\frac{1}{4}$ cup salad oil and $\frac{1}{4}$ cup flour. Add hot water and cook 5 minutes. Mix the rest of the ingredients and add slowly to boiled mixture.

Mrs. D. C. Renaud

THOUSAND ISLAND DRESSING

- | | |
|----------------------------------|-------------------------------|
| $\frac{1}{2}$ cup pimento cheese | 3 hard boiled eggs |
| $\frac{1}{2}$ tsp. capers | 1 small bottle stuffed olives |
| 1 small onion (minced) | Juice of 1 red pepper |
| 3 tbsp. chili sauce | |

Combine with salad dressing and whipped cream.

Mrs. George Ver Steeg

THOUSAND ISLAND DRESSING

- | | |
|----------------------------------|----------------------|
| 1 cup oil dressing | 1 cooked egg chopped |
| $\frac{1}{3}$ cup chopped pickle | 4 olives chopped |
| 1 tbsp. chopped pimento | |

Mix all ingredients.

Mrs. John Klein

THOUSAND ISLAND DRESSING

- | | |
|---------------------------------|-------------------------|
| Miracle Whip 1 pint | Onion |
| 1 cup cream | Chili sauce |
| 1 or 2 green peppers or pickles | 2 or 3 hard boiled eggs |
| Stuffed olives | |

Mix all ingredients.

Mrs. C. S. Van Hemert

UNCOOKED SALAD DRESSING

- | | |
|------------------------|-------------------------|
| 1 can Eagle Brand Milk | 1 tsp. prepared mustard |
| Vinegar | $\frac{1}{2}$ tsp salt |
| 2 eggs | |

Pour Eagle Brand milk into bowl. Refill can about one-half to three-fourths full with vinegar and add to milk. Add 2 whole eggs—mustard and salt. Beat all ingredients with rotary beater for 5 minutes. Pour into jar and let stand in refrigerator about 10 minutes to thicken. Keeps well in refrigerator.

Mrs. William Vander Lugt

SANDWICHES

CHEESE SANDWICHES

HOT CHEESE SANDWICH

4 slices bread	1 pt. milk
1 green pepper	2 eggs
1 cup grated cheese	pinch salt

Place bread in baking dish, sprinkle with cheese and diced pepper. Beat eggs and milk and pour over bread. Bake until custard is firm.

Mrs. G. Waechter

CREAMY WELSH RAREBIT

1 tbsp. butter	½ tsp. baking powder
1½ cups cheese	1 tsp. sugar
2 eggs	1 tsp. mustard
2/3 cup cream	paprika

Melt butter in top of double boiler. Add finely chopped cheese. Stir until blended, add well beaten eggs and cream. Add the baking powder mixed with the sugar and mustard. Cook until smooth. Serve on toast.

Mrs. M. M. Dockendorff

CARNATION SANDWICH SPREAD

1 cup Carnation Milk	½ can pimentos, small size
½ lb. American Cheese	salt and paprika

Cut cheese in small pieces, and add to the milk in double boiler. Heat until cheese is melted and the mixture creamy. Remove from the fire, add chopped pimentos, salt and paprika. Store in refrigerator. Cream may be added if mixture becomes too thick. Chopped olives or pickles may also be added.

Mrs. M. M. Dockendorff

SOFT CHEESE SPREAD (large quantity)

1 can Carnation Milk	2 lbs. American Cheese
----------------------	------------------------

Cut up cheese in small pieces and add milk. Cook in double boiler until melted. By adding ½ pound of melted butter to the above mixture, it is not necessary to butter the bread. Serve open face and decorate with sliced stuffed olives. Makes about 100 sandwiches.

Mrs. R. J. Vanden Berg

DAINTY SANDWICH SPREAD

1 pkg. Philadelphia Cream Cheese	½ cup finely chopped pecans
½ cup finely chopped dates	½ tsp. salt

Soften the cream cheese with about 1 tablespoon of top cream, and add the chopped dates, nuts and salt. If you wish, you may use mixed salted nuts and omit the salt.

Mrs. Ray Brom

HOT BACON AND CHEESE SANDWICH

Cover buttered bread with grated or sliced cheese, sprinkle generously with finely cut bacon. Place 4 inches below broiler until bacon is thoroughly cooked.

Mrs. Joe Shultz

PIMENTO CHEESE SANDWICH

1 small can pimento	2 hard-boiled eggs
¼ lb. cheese	½ cup pecans or other nuts

Put pimento and cheese through food chopper, chop eggs and nuts, and mix all with mayonnaise.

Mrs. A. N. Kuyper

SANDWICHES (Continued)

EGG SANDWICHES

EGG SALAD SANDWICH

- | | |
|---------------------------|-------------------------|
| 3 hard-boiled eggs | ¼ cup finely cut celery |
| ¼ cup cucumber (optional) | 1 tbsp. green pepper |

Moisten with highly seasoned mayonnaise.

Mrs. A. F. Tysseling

EGG SANDWICHES

Scramble eggs in butter with minced onion, green pepper and finely chopped ham. Season well.

Mrs. Bob Kuyper

MEAT SANDWICHES

SHRIMP or TUNA FISH or CRABMEAT or CHICKEN

- | | |
|-------------------------|----------------------------------|
| 1 can Shrimp or Tuna | 2 tbsp. green pepper |
| 3 hard cooked eggs | 2 medium stalks celery, cut fine |
| ½ cup hearts of lettuce | |

Homemade Dressing or Miracle Whip to moisten.

Mrs. Martin Heerema

HOT MEAT SANDWICHES

- | | |
|-----------------------|---------------------|
| 2 lbs. hamburger | onion if desired |
| 6 rounded tbsp. flour | 2 cups tomato juice |
| salt and pepper | |

Mix meat and flour well. Add chopped onion. Fry, stirring with fork to keep crumbly. When brown, add tomato juice and let simmer 20 minutes, stirring occasionally. Add to buns while hot.

Mrs. Bert Baron

MOCK CHICKEN SANDWICH FILLING

- | | |
|----------------|------------|
| 1 tbsp. butter | 1 cup milk |
| 1 tbsp. flour | |

Make a thin white sauce with these. Then add:

- | | |
|-------------|----------------|
| 2 egg yolks | ½ tsp. mustard |
| ½ tsp. salt | |

Mix well and cook until thick, add 1 tbsp. lemon juice and mix. Add this dressing to 1 cup chopped or ground pork and 1 cup of veal.

Mrs. J. Wesselink

SANDWICH SPREAD

- | | |
|----------------------------------|------------------------|
| ½ lb. Smoked Liver Sausage | 1 tsp. minced onion |
| 1 pkg. Philadelphia Cream Cheese | 3 tbsp. salad dressing |
| 3 hard-cooked eggs | |

Mash all ingredients and mix well.

Mrs. G. T. Vander Lugt

BOLOGNA SANDWICH FILLING

- | | |
|--------------------|------------------------------|
| 1 lb. Bologna | 6 medium sized sweet pickles |
| 4 hard-cooked eggs | Mayonnaise |

Put bologna and pickles through food chopper. Mash egg with fork. Combine all ingredients with enough mayonnaise to make of good spreading consistency.

Mrs. M. M. Dockendorff

SANDWICHES (Continued)

MOCK CHICKEN SANDWICHES

Cook equal portions of pork and beef until tender. Put through food chopper, after which put remaining liquid with meat. Season well.

Mrs. H. Veenstra

BACON AND EGG FILLING

3 hard-cooked eggs
1 cup fried bacon
Green pepper or pimentos

1 cup nutmeats
mayonnaise

Mix chopped eggs, peppers and nutmeats with finely cut bacon, and moisten with mayonnaise.

Mrs. Arthur Klein

HOT HAMBURGERS

Mold hamburger into patties, and brown. Make a sauce of the following:

$\frac{1}{2}$ cup Ketchup
3 tbsp. brown sugar
2 tbsp. vinegar
2 cups celery, cut up fine

1 cup water
salt
onion, if desired

Place a layer of hamburgers in kettle, cover with liquid; another layer of hamburgers, remaining liquid on top. Let this simmer for a couple of hours. A can of tomato soup may be used omitting Ketchup.

Mrs. Jean Kuyper

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SANDWICHES (Continued)

STEAMED HAMBURGERS

- | | |
|-----------------------|----------------------------|
| 3 lbs. hamburger | 2 small onions diced |
| 1 cup milk | 3 or 4 large stalks celery |
| 1 No. 2½ can tomatoes | ½ cup rice |

Mix and cook in deep well or bake in oven one hour. Stir frequently.

Mrs. J. E. Shultz

PARTY SANDWICHES

ROLLED SANDWICH or PINWHEEL SANDWICH

Cut the loaf of bread in lengthwise strips, spread with butter. At the beginning of the roll, place a row of stuffed olives, and spread rest of slice with sandwich filling. Firmly roll lengthwise beginning with the olives. Wrap in waxed paper. Slice just before serving. Stuffed olive will be the center of each sandwich. Several different fillings may be used in the same roll, by spacing as desired.

RIBBON SANDWICH

Trim crusts from 2 unsliced loaves of bread—one white, one whole wheat. Cut two long slices, ½ inch thick from each. Put 4 slices together with a soft cheese paste, alternating white and dark. Wrap; chill; slice.

CHECKERBOARD SANDWICH

Make a Ribbon loaf as explained above, cut in six lengthwise slices ½ inch thick. Put 4 slices together with cheese butter to make checkerboard. Wrap; chill. Two loaves of bread make three ribbon loaves. The remaining ribbon loaf can be cut in two, both ways, for a half loaf.

SUGGESTED SHAPES FOR OPEN FACE SANDWICHES

- | | |
|-----------------|-----------------|
| 1. Triangles | 7 Clubs |
| 2 Stars | 8 Spades |
| 3 Crescents | 9 Diamonds |
| 4 Small squares | 10 Pinwheel |
| 5 Finger length | 11 Ribbon |
| 6 Hearts | 12 Checkerboard |

SUGGESTED GARNISHES

1. Colored Philadelphia cream cheese put on sandwich with pastry tube.
2. Sliced stuffed or ripe olives.
3. Pecans.
4. Edge sandwich with finely chopped parsley.
5. Pimento.
6. Green Pepper.
7. Spread large slice of dried beef with creamed cheese, roll, chill and slice for center garnish on sandwich.
8. Ripe olives sliced lengthwise and arranged to form a rose for center decoration.
9. Trim edge of sandwich with chipped dried beef.
10. Hard-cooked eggs.

PARTY SANDWICH

Round slices of bread buttered, place sliced radishes around the edge of the sandwich, top with cucumber slice, making scalloped design. Center garnish of mayonnaise.

SANDWICHES (Continued)

PHILADELPHIA CREAM CHEESE SANDWICH

Spread buttered round slices of bread with Philadelphia Cream Cheese. Decorate with sliced, stuffed olives and pecan halves.

SANDWICH LOAF

Cut the crust from a square sandwich loaf of bread. Slice lengthwise, making four slices. Butter. On three slices place different sandwich fillings. Place one on top of other and cover with fourth buttered slice. Mix Philadelphia Cream Cheese with cream until consistency to spread. Color as desired. Spread on all sides of the loaf and allow to stand awhile before slicing.

Mrs. Bob Kuyper

SANDWICH COMBINATIONS

1. 1 cup chopped dates, $\frac{1}{2}$ cup nuts, 1 lemon, mayonnaise.
2. Sliced tomatoes and fried bacon strips on toast.
3. Chopped ham, eggs, pickles and mayonnaise.
4. Stuffed olives, pickles and mayonnaise.
5. Chopped salted peanuts and mayonnaise.
6. Chopped stuffed olives, cheese, and mayonnaise.
7. Fresh cut sliced cucumbers and mayonnaise.
8. Eggs, Fried Bacon, Stuffed olives and Mayonnaise.
9. Chop hard-cooked eggs and add about $\frac{1}{2}$ the quantity of finely chopped cucumber. Mix with dressing.
10. Baked beans, chili sauce, thinly sliced onion or pickle.
11. Grilled or toasted peanut butter and jelly.
12. Philadelphia cream cheese with marmalade.

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SAUCES

"Epicurean cooks

Sharpen with cloyless sauce his appetite." Shakespeare

APRICOT SAUCE

$\frac{3}{4}$ cup apricot pulp
 $\frac{3}{4}$ cup heavy cream

sugar to taste

Drain canned apricots from syrup and rub through sieve. Beat cream until stiff, add to apricot pulp and sweeten to taste. Lemon juice may be added. Serve with German toast. May be served as a dessert. Serves six.

Mrs. F. F. Carpenter

BARBECUE SAUCE FOR SPARERIBS

1 tbsp. butter
 2 tsp. flour
 $\frac{1}{4}$ cup tomato ketchup
 $\frac{1}{2}$ cup water

1 tsp. prepared mustard
 1 tbsp. vinegar
 2 tsp. brown sugar

Melt the butter and stir in the flour. Add other ingredients and heat thoroughly. Pour over ribs and bake in oven.

Mrs. W. C. Verploeg

BUTTERSCOTCH SAUCE

1 egg yolk, beaten
 $\frac{2}{3}$ cup brown sugar
 $\frac{1}{4}$ cup butter

$\frac{1}{2}$ cup light corn syrup
 $\frac{1}{4}$ cup water

Cook until desired consistency. Use as topping for ice cream or gingerbread.

Mrs. Roy Andeweg

BUTTERSCOTCH SAUCE

2 cups brown sugar
 $1\frac{1}{2}$ cups cold water

$\frac{1}{2}$ cup butter
 1 tsp. corn starch

Boil all together until it thickens. 6 servings.

Mrs. Art Kaldenberg, Des Moines

BUTTERSCOTCH SAUCE

$\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup light brown sugar
 2 tbsp. light corn syrup
 $\frac{1}{2}$ cup cold water

$1\frac{1}{2}$ tbsp. butter
 $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ tsp. vanilla

Cook white and brown sugar, corn syrup and cold water to 260° F., or until a little dropped into cold water becomes quite brittle. Remove from heat, beat in butter, hot water and vanilla. Serve hot.

Mrs. Jack Bootsma

CHEESE SAUCE

4 tbsp. butter
 5 tbsp. flour
 1 tsp. salt
 $\frac{1}{4}$ tsp. paprika
 $\frac{1}{4}$ tsp. celery salt

2 cups milk
 $\frac{1}{2}$ cup cream cheese (grated)
 1 tbsp. finely-chopped green pepper
 1 egg well beaten

Melt butter, add flour, salt, paprika and celery salt. Blend well, add milk and cook until creamy. Add cheese and cook until cheese has melted. Add green pepper and egg. Serve over vegetables, (cauliflower, asparagus, etc.) 8 servings.

Mrs. J. G. Klein

SAUCES (Continued)

CHOCOLATE SAUCE

1 cup sugar
1 tbsp. flour
2 tbsp. cocoa

1 tsp. butter
1 pinch salt
1 cup boiling water

Mix dry ingredients, add water and cook until thick. Ten servings.
Mrs. G. H. Waechter

CHOCOLATE SAUCE

2 squares Baker's chocolate
2 rounding tbsp. Droste's cocoa
2 heaping tbsp. powdered sugar

2 tsp. corn starch
1 cup cold water

Cook in double boiler. When cool, thin with cream. Mrs. Henry Cox

CHOCOLATE SAUCE

2 squares (2 oz.) unsweetened chocolate
or
½ cup cocoa
2 tbsp. butter

1 cup water
2 cups sugar
Few grains salt
2 tsp. vanilla

Cut chocolate into pieces; add to water and cook until smooth and thick. Add sugar and salt and stir until dissolved. Boil three minutes 222°F., add butter and vanilla and serve at once. If cocoa is used and the butter omitted, this sauce may be put into an air-tight jar and kept in the refrigerator until ready to use. Reheat, add butter and serve.
Mrs. Donald Waechter

COCKTAIL SAUCE

1 14-oz. bottle ketchup
½ cup horseradish
1 tbsp. Worcestershire sauce
½ tsp. Tabasco sauce

1 tsp. salt
¼ tsp. paprika
Juice of 1 lemon (strained)
½ cup light cider vinegar

Method: Place all ingredients in a bowl, whip for a minute or two.
Mrs. Bob Kuyper

CRANBERRY SAUCE

Cook together one quart of cranberries and one scant cup of water. Cook until berries just pop open. Sieve berries and add two cups of sugar.
Mrs. Bob Kuyper

CRANBERRY SAUCE

Use half as much sugar as cranberries, and half as much water as sugar. Cook together, until berries pop open. Pour into molds, leaving berries in sauce.
Mrs. G. H. Waechter

CURRANT SAUCE

3 tbsp. butter
1 onion
1 bay leaf
1 sprig celery
2 tbsp. vinegar

½ cup currant jelly
1 tbsp. flour
1 pt. stock
Salt and pepper

Cook butter and onions until latter begin to color. Add flour and herbs, stir and brown. Add stock and simmer 20 minutes. Strain and skim off all the fat. Add jelly and stir over fire until melted. Serve with game. 8 servings.

Mrs. J. V. Lankelma

DRESSING FOR GREEN STRING BEANS

A little diced onion fried with diced bacon, when done add 6 tablespoons of vinegar, 2 tablespoons of sugar, salt and a little bay leaf. Thicken with flour and pour over cooked string beans.
Mrs. A. B. Wormhoudt

SAUCES (Continued)

FRUIT SAUCE

- | | |
|--------------------------|------------------------------------|
| $\frac{1}{2}$ cup butter | 1 cup fresh strawberries or canned |
| 1 cup powdered sugar | fruit drained from syrup |
| 1 egg white | |

Cream butter, add sugar gradually. Add egg beaten stiff and beat well, add fruit which has been mashed. Beat until smooth and creamy. 8 servings.

Mrs. Dave Ver Dught

HARD SAUCE

- | | |
|-------------------------------|----------------------------|
| $\frac{3}{4}$ cup brown sugar | 1 tsp. lemon juice |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ tsp. vanilla |
| 2 tbsp. cream | |

Cream butter, add sugar gradually and mix thoroughly. Add cream gradually. Add lemon and vanilla. Chill. 6 servings.

Evangeline Simpson

HARD SAUCE

- | | |
|--------------------------|------------------------------|
| $\frac{2}{3}$ cup butter | $\frac{1}{2}$ tsp. flavoring |
| 1 cup powdered sugar | |

Cream butter until very light. Add sugar very slowly. Beat until light and creamy. Add flavoring and beat again.

Mrs. Jack Bootsma

HOLLANDAISE SAUCE

- | | |
|----------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter | Few grains cayenne |
| 2 egg yolks | $\frac{1}{2}$ cup boiling water |
| $\frac{1}{4}$ tsp. salt | $\frac{1}{2}$ lemon (juice) |
| $\frac{1}{4}$ tsp. paprika | |

Cream butter, add egg yolks one at a time, beat thoroughly. Add salt, pepper and water slowly; cook in double boiler at a low temperature, stirring constantly; add lemon juice and remove from fire. 6 servings.

Mrs. H. W. Pietenpol

HORSERADISH SAUCE

- | | |
|---|------------------------------------|
| $\frac{1}{2}$ cup boiled salad dressing | 1 tbsp. salad oil (may be omitted) |
| 2 tbsp. grated horseradish | 2 tbsp. whipped cream |

Mix all ingredients. Serve at once on ham. 8 servings.

Mrs. Will Verploeg

HOT LEMON SAUCE

- | | |
|-------------------------|-----------------------------------|
| 1 cup sugar | $1\frac{1}{4}$ cups boiling water |
| 2 tbsp. cornstarch | 1 tbsp. butter |
| grated rind of 1 lemon | $\frac{1}{4}$ tsp. nutmeg |
| 3 tbsp. lemon juice | 1 tsp. vanilla |
| $\frac{1}{4}$ tsp. salt | |

Mix sugar, salt and cornstarch. Add boiling water and boil over flame five minutes, stirring. Add butter, nutmeg, vanilla, and lemon juice and rind after removal from fire.

Mrs. B. Baron

Mrs. G. Lankelma

MAITRE D'HOTEL BUTTER

- | | |
|---|---------------------------------|
| $\frac{1}{4}$ cup butter | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{8}$ tsp. pepper | $\frac{3}{4}$ tbsp. lemon juice |
| $\frac{1}{2}$ tsp. finely chopped parsley | |

Put butter in bowl, work until creamy, add salt, pepper and parsley, then lemon juice very slowly. Good with broiled steak or roast.

Mrs. D. C. Renaud

SAUCES (Continued)

MARSHMALLOW HOT SAUCE

½ lb. marshmallows
1 cup sugar

½ cup water

Boil sugar and water 5 minutes from time it begins to boil, without stirring. Remove from range, add marshmallows previously softened in slow oven, first brushing off sugar, beat until marshmallows are melted. Keep sauce hot over hot water, adding a few drops of syrup or water, if sauce seems too thick. Serve with cake or ice cream. 10 servings.

Mrs. Halbert

MARSHMALLOW HOT CHOCOLATE SAUCE

1 square chocolate
½ cup sugar
½ cup corn syrup
¼ tsp. salt

½ cup boiling water
1 tbsp. butter
24 marshmallows
1 tsp. vanilla

Melt chocolate, add sugar, syrup salt and boiling water slowly. Stir until sugar is dissolved and boil for 5 minutes. Add butter, vanilla and marshmallows and fold gently together. Serve on ice cream, boiled rice or plain puddings. Twelve servings.

Mrs. Dave VerDugt

MINT SAUCE

¼ cup crushed mint leaves
½ cup boiling water
2 tbsp. sugar

4 tbsp. vinegar
¼ tsp. salt
½ tsp. paprika

Pour boiling water over the crushed mint leaves, add sugar. Cover closely and let stand ½ hour. Add the vinegar, pepper and salt.

Mrs. D. C. Renaud

MUSHROOM SAUCE

3 tbsp. butter
1½ cups small mushrooms
3 tbsp. flour

1½ cups milk
½ tsp. salt
½ tsp. pepper

Brown butter and mushrooms in a sauce pan, add flour, and stir to mix well; slowly add scalded milk, stir to keep smooth and cook until thickened; add salt, pepper and serve. 10 servings.

Mrs. H. W. Pietenpol

ORANGE SAUCE

1½ cups sugar
3 tbsp. flour
¼ tsp. salt
1 cup orange juice

¼ cup lemon juice
1 cup cold water
2 tbsp. butter

Mix sugar, flour and salt, when well blended, add rest of ingredients. Cook until sauce thickens. Serve hot or cold with puddings. 10 servings.

Mrs. J. G. Klein

PLUM PUDDING SAUCE

Beat to a cream ½ cup butter; 1 large cup powdered sugar. Add 3 egg yolks and 3 tablespoons Brandy, or lemon extract. Put 1 pint of cream in top of double boiler. When hot stir into butter-sugar mixture. Last add the beaten whites of eggs. If sauce is wanted cold do not heat the cream but whip it and add cold to the mixture, also add the beaten whites of eggs. More lemon extract may be added, if desired.

Mrs. Leonora Scholte,

contributed by Mrs. Geo. Gaass

SAUCES (Continued)

RAISIN SAUCE

½ cup seedless raisins
1 orange
1 lemon
1 tbsp. ham fat
¼ tsp. salt

¼ tsp. cinnamon
⅛ tsp. cloves
½ cup brown sugar
1 tbsp. cornstarch

Soak raisins ½ hour in 2 cups of water, then simmer gently for 15 minutes. Add lemon and orange juice and ham fat. Mix salt, spices, sugar, and cornstarch with a little cold water and stir into hot liquid. Stir until thickened. Serve with ham. 6 servings.

Mrs. A. B. Wormhoudt

RAISIN SAUCE

¾ cup raisins
1 cup water
4 or 5 cloves
¾ cup sugar

1 tsp. cornstarch
1 tbsp. butter
1 tbsp. vinegar or lemon juice
Few grains of pepper

Cover raisins with water, add cloves and simmer for 5 minutes. Combine dry ingredients, add to mixture and stir until slightly thickened, add remaining ingredients and serve hot.

Mrs. D. C. Renaud

TOMATO SAUCE

2 tbsp. butter
2 tbsp. flour
½ tsp. salt

⅛ tsp. pepper
2 slices onion
2 cups strained tomatoes

Cook onion with tomatoes 15 minutes and rub through strainer and add to remainder of ingredients cooked together. Serve on meat loaf.

Mrs. Kitty Van Der Waa

TARTAR SAUCE

½ cup mayonnaise
1 tbsp. chopped pickle
1 tsp. chopped celery

1 tbsp. chopped pimento
1 tbsp. chopped olives

Excellent sauce for fish and to serve with fried oysters.

Mrs. H. P. Vander Meulen

VANILLA SAUCE

½ cup sugar
1 tbsp. flour
1 tbsp. butter

1 cup boiling water
1 tsp. vanilla
1 pinch of salt

Mix sugar, flour and salt. Dissolve with a little water. Add boiling water a little at a time, keep stirring, then add butter and vanilla. 6 servings.

Mrs. M. T. Klein

THIN WHITE SAUCE

2 tbsp. butter
1½ tbsp. flour
1 cup milk

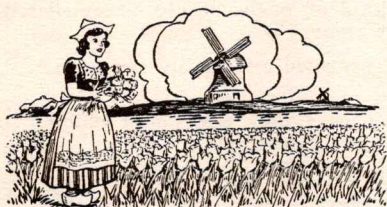
¼ tsp. salt
1/16 tsp. white pepper

Melt butter, add flour, salt and pepper, cook one minute, add gradually hot milk, stirring constantly until mixture is smooth and glossy.

Mrs. A. T. Van Houwelinx

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RECIPES

USE NO BAKING POWDER OR
YEAST AS THE LEAVENING IN-
GREDIENTS ARE IN THE FLOUR.

CRISP, DELICIOUS WAFFLES—This
recipe makes three large or five
medium-sized Waffles. Have cur-
rent on electric ten minutes to
assure uniform heat. Paint lightly
with a little cooking oil before the
first Waffle only. Mix one cup
WIZARD All Wheat Pancake Flour
with one-half cup milk and one-
half cup water. Add two table-
spoonsful melted butter, a pinch of
salt, and two whole eggs beaten
until very light. Serve hot with but-
ter and Syrup.

GEMS AND MUFFINS—One and
one-half cups WIZARD All Wheat
Pancake Flour, one cup of milk (or
use one-half water), a little sugar,
two tablespoonsful of melted but-
ter, and two well beaten eggs.
Bake in buttered tins in hot oven.

PANCAKES—Have the griddle hot.
Mix one cup of WIZARD All Wheat
Pancake Flour with one cup of
cold water. If a thicker or thinner
batter is desired, use a little less or
a little more water. Milk may be
substituted for part of the water,
if desired. Bake on a hot, well-
greased griddle. Serve hot with
butter and Syrup.

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SOUPS

"While we wait for the napkin, the soup gets cold." Ludlow
"Don't scald your tongue on other people's soup." Proverb

Soups are grouped into two main classes:

1. Soups made with meat stock.
2. Soups made without meat stock.

Soups made with meat stock are classified as follows:

Bouillon: made from lean beef, clarified and seasoned.
Exception, Clam Bouillon.

Consommé: made from more than one kind of meat, highly seasoned with herbs and vegetables, usually clear.

Brown Soup Stock: Made from lean beef browned and highly seasoned.

Soups made without stock are as follows:

Cream Soup: made of vegetables or fish with milk and small amount of cream and seasonings. Always thickened.

Purée: made of boiled vegetables or fish put through a strainer, together with a thin white sauce. These contain more vegetables than the cream soups and are therefore thicker.

Bisques: made of shellfish or vegetables with thin white sauce, and are served with fish dice.

ASPARAGUS SOUP

1 lb. hamburger	flour
2 bunches asparagus	¼ pt. cream or top milk

Form the meat into small balls the size of walnuts. Cut the asparagus in 1 inch lengths. Boil the lower lengths of the asparagus with the hamburger balls in water until meat is tender. Then add asparagus tips and boil about twenty minutes longer. Thicken the broth or soup with flour which has been mixed with cold water and let it boil up well. Remove from fire and add cream or top milk. Stir well. Do not boil again. Season to taste. Serve with crackers.

Mrs. Ed Cook

BEAN SOUP

3 cups dried navy beans	salt to taste
1 ham hock or 2 lbs. lean pork	3 qts. water
1 potato	celery if desired
1 onion	

Soak beans overnight. In the morning boil beans and meat until almost tender. Add diced potato and onion and celery and boil until done.

Mrs. Bert Baron

BEEF BROTH

1 lb. thick juicy steak without fat, cut it in two, put on 5 cups of cold water. Let it come to a boil and skim, let it simmer for three hours, not boiling. Add 1 tbsp. rice, add 1 egg well beaten, add a little soup to egg, let it stand until it is cold, then add to soup. Do not let soup boil. season with celery salt or common salt.

Mrs. E. J. Faassen

BEEF SOUP

1 soup bone	1 cup celery
1 good sized carrot	1 cup rice
2 onions	

Other vegetables may be added as desired. Add water as needed. Add salt to taste.

Mrs. John Bosveld

SOUPS (Continued)

CELERY SOUP (creamed)

2 cups diced celery	1 tbsp. flour
1 tsp. grated onion	1 tbsp. butter
2 cups milk	1 tsp. salt

Boil celery and onion until tender. Make a thin white sauce of milk, flour and butter. Combine with celery, using the liquid in which it was cooked. Add a lump of butter to each dish when serving.

Mrs. R. J. Vanden Berg

CHICKEN BROTH—GREEK STYLE

4 cups hot broth	1 tsp. lemon juice
1 egg	

When ready to serve, beat egg until it is very foamy. Add hot broth gradually and continue beating. Add lemon juice.

Mrs. W. Wing

CHILI SOUP

2 lbs. round steak	½ cup rice
1 can strained tomatoes	½ tsp. chili
1 can kidney beans	salt to taste
1 onion	

Boil meat and onion until almost done, add rice, cook for about 30 minutes. Add other ingredients and let broil through for a few minutes.

Mrs. John Blommers

CREAM OF CHICKEN SOUP

1 chicken	celery to suit taste
¾ cup rice	1 tbsp. flour
salt to taste	1 cup cream
1 egg	¼ tsp. nutmeg

Place chicken in soup kettle, cover with cold water, skim well before it boils, cook until done. Add rice, salt, nutmeg, and celery. Cook one hour longer, mix flour with the cream and add gradually, let come to a boil, serve at once. (Beat yolk, dilute with cream, add to the broth, but do not boil again after egg is added, but keep hot until egg thickens.)

Mrs. Luke Vander Linden

CLAM CHOWDER

1 cup chopped raw potato	1 slice bacon
½ cup chopped onion	2 cups milk
2 cups water	salt, pepper, and butter to season
1 can minced Razor clams	

Fry bacon crisp and crumble, cook potato and onion in water, when tender add bacon and can of clams. Ten minutes before serving, add hot milk and seasoning.

Mrs. A. B. Van Houweling

CREAMY CORN SOUP

¼ cup butter	1 tbsp. onion
¼ cup flour	Dash of pepper
½ tsp. salt	Dash of celery salt
1 qt. milk	1 tbsp. parsley
2 cups canned corn	

Make a white sauce of butter, salt, flour, and milk. Cook corn with diced onion and seasonings for about 15 minutes. Add to white sauce 10 minutes before serving. (6 servings)

Miss Mina Baker

SOUPS (Continued)

CREAM CORN AND TOMATO SOUP

3 tbsp. butter	1 ¾ cups canned corn
3 tbsp. flour	1 tbsp. onion
½ tsp. salt	1 bay leaf
3 cups milk	Pepper to taste
1 ½ cups canned tomatoes	

Make a white sauce of flour, butter, salt, and milk. Cook tomato and corn with onion for about 15 minutes. Strain and add to the white sauce a few minutes before serving. Add more seasoning if desired. (6 servings)

Miss Mina Baker

CONSOMME

3 lb. beef	1 red pepper
1 carrot	1 tbsp. whole cloves
1 turnip	1 tbsp. parsley
1 parsnip	1 tsp. celery salt
1 onion	

Cover meat with 3 quarts of water and let simmer 4 hours. Add the other ingredients and cook 1 hour. Strain, let cool, skim off the grease, clear, strain and serve.

Mrs. H. W. Pietenpol

DUCHESS SOUP

3 cups milk	2 tbsp. flour
1 small onion	¼ tsp. paprika
1 egg yolk	3 tbsp. grated cheese
2 tbsp. butter	1 tsp. salt

Scald milk. Mince onions and cook in melted butter until brown. Add flour and stir until smooth. Stir into scalded milk and cook 5 to 10 minutes. Rub through strainer and return to fire. Stir in cheese. As soon as cheese is melted, pour soup slowly over the well beaten egg yolk, stirring constantly.

Mrs. C. S. Van Hemert

ESSENCE OF TOMATO SOUP

1 ½ qts. canned tomatoes	2 tbsp. parsley
1 ¼ cups celery	½ bay leaf
½ cup carrots	1 ½ tsp. salt
¼ cup onion	Pepper to taste
½ cup green peppers	2 tbsp. whipped cream

Clean and dice celery, carrots, green pepper, onion, and chopped parsley. Add chopped vegetables to canned tomatoes. Add seasonings. Simmer from 2 ½ to 3 hours. Strain through a sieve, and serve hot with a teaspoon of whipped cream placed on the soup.

Miss Mina Baker

MUSHROOM SOUP

½ lb. mushrooms	salt and pepper to taste
1 sliced onion	¼ cup flour
1 qt. milk	1 cup cream
¼ cup butter	

Chop and cook mushrooms and onions 15 minutes. Make a thin white sauce of the milk, flour, and butter. Combine with mushrooms and add the cream and seasoning. Serve at once.

Mrs. R. J. Vanden Berg

SOUPS (Continued)

NEVER—FAIL TOMATO SOUP

- | | |
|----------------------------|--------------------------------|
| 2 cups strained tomatoes | 1 tsp. salt |
| 3 tbsp. melted butter | $\frac{1}{2}$ tsp. onion juice |
| $3\frac{1}{2}$ tbsp. flour | Cold milk, as much as needed |
| $\frac{1}{4}$ tsp. soda | |

Stir the melted butter and flour together until a very smooth paste. Add tomatoes gradually. Boil thoroughly, add soda, salt, and onion, (if desired) Cool and add cold milk, then heat thoroughly in a double boiler, stirring occasionally.

Mrs. G. H. Waechter

POTATO SOUP

- | | |
|------------------|----------------------------|
| 4 large potatoes | 1 pt. milk |
| 1 onion | Butter, the size of an egg |
| 2 qts. water | |

Cook potatoes and onion until tender. Put through colander, add milk and butter and bring to a boil.

Mrs. D. C. Van Zante

OYSTER STEW

- | | |
|--------------------------|-------------------------|
| 1 pt. oysters | $\frac{1}{2}$ tsp. salt |
| 1 qt. scalded milk | Dash of pepper |
| $\frac{1}{4}$ cup butter | |

Clean and pick over oysters. Heat oysters and liquor to boiling point and cook until oysters are plump. Heat milk and combine with oysters. Add butter and seasoning.

Mrs. R. J. Vanden Berg

VEGETABLE SOUP

- | | |
|---------------------------|------------------------|
| 1 soup bone or 1 lb. beef | 1 medium onion |
| 3 qts. water | 1 cup celery or leaves |
| 3 carrots | 2 tbsp. rice |
| 2 potatoes | Seasoning to taste |

Boil soup bone until meat is tender, then add other ingredients, one hour before serving.

Mrs. George Gaass

VEGETABLE SOUP

Cook together carrots, potatoes, celery, canned tomatoes, and salt one hour. Brown sausage balls and add to vegetables and cook another half hour. You may add onions and cabbage if desired. Use as many vegetables and as much water as the amount of soup desired.

Mrs. G. H. Waechter

CANNED VEGETABLES FOR SOUP

- | | |
|-------------------------|--------------------------------|
| 6 lbs. tomatoes | 1 small cabbage |
| 6 onions | $\frac{1}{2}$ (scant) cup salt |
| 1 bunch celery | 1 level tsp. pepper |
| 1 qt. carrots, cut fine | 2 qts. water |

Boil one hour and can and seal. This makes 10 pints. When ready for use, add to unsalted soup stock.

Mrs. S. H. Douwstra

SOUPS (Continued)

SOUP ZESTERS

1. Crackers brushed with butter and heated.
2. Cheese rolls: Fresh crustless bread. Butter, and add grated cheese. Roll, fasten, and toast. Or cut in shapes and finish off with paprika.
3. For clear soups: add grated onion to butter and spread toast or crackers.
4. Chicken soup: Blend cream cheese, butter, and chopped pimento. Smooth over toast or crackers.
5. Oyster stew: Flavor butter with celery salt. Spread on bread and toast.
6. Fish chowder: Spread bread with lemon butter, and then toast—(1 tsp. lemon juice to 2 tbsp. butter).
7. Pea or bean soup: Floating slices of frankfurters or Vienna sausages browned in butter.

Mrs. William Wing

CROUTONS

Cut stale bread in $\frac{1}{4}$ inch slices and remove crusts. Spread thinly with butter and cut in $\frac{1}{4}$ inch cubes. Put in pan and bake until delicately browned or fry in deep fat.

—Mrs. H. W. Pietenpol

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VEGETABLES

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ASPARAGUS LOAF

2 cans asparagus tips	4 tbsp. flour
4 tbsp. butter	4 beaten egg yolks
2 cups milk	4 beaten egg whites

Arrange the asparagus around sides, tips down, and on the bottom of a loaf pan. Make a cream dressing of the butter flour and milk. Season well and add first the egg yolks and then the whites. Pour into pan with the asparagus. Bake one hour in a moderate oven. Place the pan in another pan of water while baking. Asparagus loaf may then be garnished with pimentos. This will serve 12 to 15.

Mrs. G. H. Waechter

CREAMED ASPARAGUS

Boil the asparagus in salt water until tender. Drain and serve hot with a sauce made with $\frac{1}{2}$ cup liquid drained from the asparagus, $\frac{1}{2}$ cup milk, 2 tablespoons butter, 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt and a little pepper.

Mrs. John Klein

ASPARAGUS WITH PEAS

1 pt. cut asparagus	1 tsp. sugar
$\frac{1}{2}$ pt. green peas	1 tbsp. butter
$\frac{1}{4}$ cup cream	Water to cover well
1 tsp. salt	

Mix the cooked vegetables and add the butter, seasoning and cream.

Mrs. Vander Linden

SCALLOPED ASPARAGUS

3 cups chopped asparagus	1 cup milk
1 egg	$\frac{1}{4}$ cup cracker crumbs
1 tsp. salt	4 tbsp. butter

Arrange a layer of asparagus in the bottom of a baking dish, sprinkle with cracker crumbs, then another layer of asparagus and cracker crumbs. Pour milk and beaten egg and salt over all. Dot with butter and bake in a moderate oven 350 degrees for 30 or 40 minutes.

Mrs. L. De Moor

CANNED BEETS

Boil the beets until tender. Drain, cover with cold water and slip off the skins. Slice the beets and cover with 2 cups sugar, 4 cups vinegar and 3 cups water into which the beets have been put and boiled. Bring to a boil again and seal while still hot.

Mrs. Wm. Bruinekool

HARVARD BEETS

2 cups cooked cubed beets	$\frac{1}{3}$ cup sugar
1 tbsp. cornstarch	$\frac{1}{2}$ cup mild vinegar
2 tbsp. butter	$\frac{1}{3}$ tsp. salt

Mix sugar, salt and cornstarch. Add vinegar and boil several minutes. Add beets and butter and simmer until done.

Mrs. J. G. Boat

VEGETABLES (Continued)

BAKED BEANS

1 pt. navy beans	1 medium sized onion
$\frac{1}{2}$ tsp. soda	2 cups tomatoes
$\frac{1}{2}$ lb. sliced bacon	$\frac{1}{2}$ cup sorghum
1 tsp. salt	

Boil beans with the soda and salt until done, put in a bean pot and pour the tomatoes and sorghum over. Then slice the onions and bacon over the top and bake in a moderate oven for $1\frac{1}{2}$ hours. Serves twelve.

Mrs. C. P. Dykstra

BAKED BEANS

2 lbs. beans	1 tbsp. salt
1 lb. fat pork	3 tbsp. molasses
1 onion	1 tsp. prepared mustard

Soak the beans over night. Parboil them. Cut the onion into a stone bean pot. Put in the other ingredients and slice the pork over the top. Cover the beans with water and bake in a slow oven 7 or 8 hours. Be sure to keep covered with water and bake in a covered pot. Onion and mustard may be omitted. Serves fifteen.

Mrs. J. G. Klein

CREAMED LIMA BEANS

Wash one pint dry lima beans in water and then soak 3 hours in water and put on to cook in boiling water. Boil rapidly for $1\frac{1}{2}$ hours. There should be only enough water to cover the top and make a nice dressing. Five minutes before serving, season with pepper and salt and stir in dressing made by mixing 1 tablespoon butter and 1 tablespoon flour together. Serves six to eight.

Mrs. H. A. Veenstra

BAKED LIMA BEANS

2 lbs. lima beans	$\frac{1}{4}$ cup sugar
1 cup syrup	1 tbsp. salt
Slices of bacon	

Cook the beans in salt water 45 minutes, add a little soda and cook 15 minutes longer. Drain and put in a bean pot. Add the seasoning, syrup and sugar. Place slices of bacon over the top. Bake 6 to 7 hours.

Mrs. S. Ross

BEANS WITH BACON

Pick green or wax beans when still very tender. Cook until done with a few slices of bacon. Cook down until very little liquid is left and then season with salt and pepper.

Mrs. M. T. Klein

SCALLOPED CABBAGE

1 large head cabbage or 2 small ones	$\frac{1}{4}$ cup butter
1 qt. milk	1 tsp. salt
$\frac{3}{4}$ cup flour	2 cups bread crumbs, dry & ground fine

Put sliced raw cabbage, sprinkle of salt, and white sauce in layers, in shallow baking dish. Cover with buttered crumbs. Bake 20 to 35 minutes uncovered. Serves twelve.

Mrs. Wm. Van Heukelom

VEGETABLES (Continued)

CREAMED CABBAGE

1 pt. chopped cabbage	$\frac{1}{4}$ tsp. salt
2 tbsp. flour	1 cup milk
2 tbsp. butter	

Cut the cabbage and cook in salted water until tender. Drain. Make a white sauce of butter flour and milk. Mix with cabbage.

Mrs. A. N. Vander Linden

CABBAGE ROLLS WITH TOMATO SAUCE

3 strips bacon	2 cups cooked rice
4 large green cabbage leaves	$\frac{1}{2}$ tsp. salt
4 tbsp. onion	$\frac{1}{8}$ tsp. pepper
4 tbsp. green pepper	several dashes paprika
4 tbsp. chopped celery	

Cook the cabbage leaves three minutes in boiling water. Drain and dry leaves. Chop bacon and pan fry until crisp. Push to one side or remove from skillet and saute the onion, green pepper, and celery until limp. Add rice and seasonings. Mix well.

Divide the mixture among the 4 cabbage leaves. If leaves are large enough, the ends will lap over and hold the mixture, if you place the rolls with the edges underneath. If leaves are too small, tie rolls with a string.

Cover with tomato sauce. Bake in a moderate oven, 350 degrees, for 30 minutes.

Tomato Sauce

2 tbsp. bacon fat	$\frac{1}{4}$ tsp. salt
2 tbsp. flour	2 cups tomato juice

Stir flour into melted bacon fat. Add salt. Slowly stir in the tomato juice. Cook over low heat, stirring constantly until thickened. Pour over rolls.

Cunera Van Emmerik

SAUERKRAUT

1 gal. cabbage	4 tbsp. sugar
2 tbsp. salt	

Cut the cabbage and mix with salt and sugar. Put in crock, press down with a heavy weight. Leave two weeks or until sour. Put in kettle and let come to a boil, add a little water, put into fruit jars and seal.

Mrs. H. J. Vanden Berg

SAUERKRAUT

Cut cabbage, press quite tightly into quart jars. Put one heaping teaspoon of salt and 2 teaspoons white sugar on top of each quart. Fill with cold water and put in a cool place.

Mrs. B. Van Roekel

SAUERKRAUT WITH SPARE RIBS

1 $\frac{1}{2}$ lbs. spareribs	$\frac{1}{4}$ tsp. pepper
4 small onions	1 pt. sauerkraut

Cook spareribs and pepper with water to cover about one half hour. Add onions. Cook about one-half hour longer until meat shrinks from the bone and is almost tender and stock is reduced to about $\frac{1}{2}$ cup. Distribute meat through kraut. Add 1 cup water and cook about one hour until meat is very tender and water has almost evaporated. For 3 pounds of spareribs use about the same proportions of water as for 1 $\frac{1}{2}$ pounds. Serves six.

Mrs. Wm. Bruinekool

VEGETABLES (Continued)

COLD SLAW

Shred cabbage. Season with salt and pepper. Take $\frac{1}{4}$ cup vinegar and 2 tablespoons sugar and pour over cabbage. Take hot bacon drippings and pour over the cabbage.

Mrs. John Klein

CANNED RED CABBAGE

Cut one medium sized red cabbage and 4 large apples. Cook one-half hour in 2 cups water. Salt to taste and add $\frac{3}{4}$ cup vinegar and $\frac{1}{2}$ cup sugar. Seal in fruit jars.

Mrs. M. T. Klein

SMOTHERED CAULIFLOWER

Cook a fine head of cauliflower until tender, salt and place in a deep baking dish that has been buttered. Pour around and over this a pint or more of thick highly seasoned stewed tomatoes. These should have been seasoned with one or two tablespoons of butter and a little grated onion. Cover with fine bread crumbs and a layer of grated cheese and set into a hot oven to brown.

Mrs. D. C. Renaud

CREAMED CAULIFLOWER

Soak the cauliflower, head down, in slightly salted water for 1 hour. Rinse and cook tender in boiling water. Make a cream dressing of 1 tablespoon butter, $1\frac{1}{2}$ tablespoons flour and 1 cup milk. Season with salt and pepper. Drain the cauliflower and pour the sauce over it.

Mrs. Gradus Klein

FRESH CARROTS AND PEAS

Scrape the carrots and boil slowly in just enough water to prevent burning. Add a little salt and if carrots are not very sweet add a little sugar. Boil the peas and when they are tender add them to carrots, use plenty of butter and season.

Mrs. Herman Veenstra

SWEET CARROTS

3 doz. small carrots
 $\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup brown sugar
2 tbsp. water

Leave the carrots whole and boil in salt water until well done. Drain and make a syrup of the butter, sugar and water. Just before serving boil the carrots in the syrup for a few minutes. If carrots are too large cut them in half.

Mrs. George Hankamp

CREAMED CELERY

3 cups celery
2 tbsp. butter

$1\frac{1}{2}$ cup milk
Salt and pepper

Wash and scrape the celery, cut in small pieces and cook in salt water. Make a white sauce and add to the celery.

Mrs. C. P. Dykstra

SCALLOPED CELERY

4 cups cooked celery
1 cup chopped almonds

4 cups white sauce
1 cup buttered crumbs over the top

Bake 30 minutes.

Mrs. Herbert G. Mentink

VEGETABLES (Continued)

SCALLOPED CORN

- | | |
|------------------------|----------------------|
| 1 can corn | 1 tsp. sugar |
| 2 eggs slightly beaten | 2 tsp. melted butter |
| 1 tsp. salt | 1 pt. scalded milk |
| 1/8 tsp. pepper | |

Mix all the ingredients and turn into a buttered pan or baking dish and bake in a slow oven until firm. Serves eight.

Mrs. Y. T. Van Niewaal

CORN FRITTERS

- | | |
|--------------------|----------------------|
| 1/2 cup milk | 1/8 tsp. pepper |
| 2 cups cooked corn | 2 tsp. baking powder |
| 1 cup flour | 2 tbsp. shortening |
| 1 tsp. salt | 2 eggs |

Add milk to corn. Add sifted dry ingredients, then melted shortening and beaten eggs. Beat well. Fry on hot griddle. Serve with butter and syrup.

Mrs. G. Farndell

CORN FRITTERS

- | | |
|------------------------|-----------------------|
| 1/4 cup flour | 2 beaten egg yolks |
| 1/2 tsp. salt | 2 cups corn |
| Dash of pepper | 1 tbsp. melted butter |
| 1/2 tsp. baking powder | 2 egg whites |

Sift flour, salt, pepper and baking powder. Add egg yolks and mix until smooth. Add corn and butter. Fold in beaten egg whites. Drop from tablespoon into deep hot fat. Cook 5 to 8 minutes. Drain on absorbent paper. Serve with hot syrup. Makes 12 small fritters.

Mrs. M. M. De Reus

CORN SOUFFLE

- | | |
|-------------------------------|-----------------------|
| 1 1/2 cups canned corn | 2 eggs well beaten |
| 1/2 cup dry bread crumbs | 1 tsp. salt |
| 2 tbsp. chopped green peppers | 1/4 tsp. paprika |
| 1 cup milk | 2 tbsp. melted butter |

Mix corn, crumbs, green peppers, milk, eggs, salt, butter, and paprika, beat well. Bake in moderate oven until custard is set and slightly browned. Serves six.

Mrs. S. N. Van Vliet
Miss Cornelia Hospers

SOUTHERN CORN PUDDING

- | | |
|-------------------------------|----------------------------|
| 1 No. 2 can whole kernel corn | 1/4 cup diced green pepper |
| 2 slightly beaten eggs | 2 tbsp. melted butter |
| 1 tsp. sugar | 2 tbsp. onion |
| 1 1/2 tsp. salt | 3 tbsp. pimentos |
| 1/8 tsp. pepper | 2 cups scalded milk |

Combine corn, eggs, sugar, seasoning, green pepper, pimentos and onion. Add hot milk and stir well. Pour into 1 1/2 quart casserole. Place in pan in 1 inch of hot water. Bake in moderate oven about 1 hour or until mixture does not stick to knife.

Mrs. A. B. Wormhoudt

VEGETABLES (Continued)

CORN AND PEAS AU GRATIN

- | | |
|--------------------------|----------------------------|
| 2 cans corn | 3 tbs. melted butter |
| 1 can peas | A few slices onion |
| 1 ½ cups grated cheese | Oyster crackers to thicken |
| Salt and pepper to taste | Milk to moisten |
| 2 well beaten eggs | |

Mix all ingredients together in a bowl, then pour into a well buttered casserole and on top sprinkle a layer of crushed rusk and grated cheese and dot with butter. Bake covered for 20 minutes, then uncover to brown.

Mrs. M. J. Hoffman

EGG PLANT

- | | |
|-------------|----------------|
| 1 egg plant | Cracker crumbs |
| 1 egg | |

Pare the egg plant and cut into slices ¼ inch thick. Soak 2 hours in cold salt water. Drain on a towel, place slices in beaten egg and then in the crumbs. Fry in hot butter until light brown. Instead of soaking in salt water, the egg plant slices may be sprinkled with salt and a weight put on them for 1 hour and then fried.

Mrs. H. S. Renaud

EGG PLANT CASSEROLE

Cut peeled egg plant into cubes and cook until barely tender. Drain. Pour into casserole dish and add slices of tomato and strips of bacon. Cover with buttered crumbs. Bake in moderate oven until bacon is done.

Mrs. W. Vander Lugt

EGG PLANT AND MUSHROOMS

- | | |
|--------------------------|---------------|
| 1 medium sized egg plant | 3 tbs. butter |
| 1 cup mushrooms | ½ tsp. pepper |
| 1 cup bread crumbs | 1 tsp. salt |

Cut and dice egg plant. Boil 15 minutes, drain. Butter casserole, put in layer of egg plant and dot with butter, pepper and salt. Drain mushrooms and add a layer of them with butter, salt and pepper. Cover with bread crumbs mixed with butter and bake in moderate oven about ¾ hour.

Mrs. D. C. Renaud

STUFFED EGG PLANT

Cut the egg plant in half. Remove as much of the white portion as possible without breaking the shell. Cook the small cut egg plant with 2 cups finely chopped cabbage in a little water about 10 minutes. Drain and add 1 teaspoon salt, 4 tablespoons chopped peanuts, 1 cup bread crumbs, 2 tablespoons butter and mix together. Fill the egg plant and place buttered crumbs on top. Pour around the egg plant a little of the water the egg plant and cabbage were cooked in. Bake in the oven ½ hour until a golden brown.

Mrs. C. F. Dykstra

ENDIVE

Endive may be washed, cut and salted as Dutch Snijboonen are and follow the same method of preparing.

Mrs. J. G. Klein

ENDIVE

Cut the endive very fine as you would cabbage for slaw. Then let it stand for 2 hours in cold water before preparing. Drain thoroughly and when ready to serve add the following dressing. Cut bacon into small pieces and fry until brown, 3 large potatoes hot, creamed with bacon grease and bacon, a little salt and pepper, 1 tablespoon sugar and vinegar (about ½ cup) to suit the taste. Mix with endive and serve at once.

Mrs. J. P. Klein

VEGETABLES (Continued)

HUTSPOT

Boil 6 onions and 6 carrots until tender. Boil 8 or 9 potatoes separately. Dry them thoroughly. Mix carrots, onions and potatoes together and mash. Add salt and pepper and $\frac{1}{3}$ cup butter and a little sweet milk. Stew this together and serve.

Mrs. John Nollen

STUFFED ONIONS

6 onions	1 egg
1 cup sausage meat	2 tbsp. chopped parsley
$\frac{1}{2}$ cup bread crumbs	2 tbsp. cream

Parboil the onions in salt water. Drain and remove the centers. Chop the centers fine. Add sausage and bread crumbs, well beaten egg, chopped parsley, cream and seasoning. Divide this mixture into the onion shells, put into a deep pan, cover and steam $1\frac{1}{2}$ hours. Serve hot with white sauce and garnish with strips of pimentos and sprig of parsley. Add 1 cup finely chopped chicken and 1 tablespoon melted butter in place of sausage, or another meat if preferred.

Mrs. Arthur Klein

BAKED ONIONS

Parboil the onions. Place in a buttered baking dish. Salt and pepper to taste. Cover with white sauce and bake about 40 minutes or until the white sauce is brown on the top.

Mrs. J. Vriezelaar

ECSTATIC ONIONS

5 or 6 mild white onions	$1\frac{1}{2}$ cup white sauce
1 cup ground ham (cooked)	Buttered bread crumbs

Boil the onions in salt water until tender but not broken. Remove to a casserole and cover with white sauce and ground ham well blended. Dust with a little pepper and cover with bread crumbs and brown.

Mrs. Y. T. Van Niewaal

CREAMED ONIONS

12 small onions	1 egg
$\frac{1}{2}$ cup onion water	2 tbsp. flour
$\frac{1}{2}$ cup milk	2 tbsp. butter
Salt and pepper	

Cook the onions until tender and then drain. Melt butter, add the flour, salt and pepper. Blend and add the liquid and cook until thick and smooth. Add beaten egg slowly and then add the onions and serve. Serves five.

Mrs. M. T. Klein

BAKED ONIONS AND TOMATOES

3 cups canned tomatoes	2 tbsp. melted butter
1 cup sliced onion	Pepper and salt
1 cup bread crumbs	1 cup diced celery

Cook the onion and celery until tender and mix with tomatoes. Butter a baking dish and arrange layers of vegetables with bread crumbs. Cover with buttered crumbs. Bake 30 to 40 minutes. Serves eight.

Mrs. T. C. Dalzell

VEGETABLES (Continued)

FRIED ONIONS

Cut the onions into thick slices and dip in a well beaten egg and then in cracker crumbs. Sprinkle with a little salt and pepper and fry brown.

Mrs. H. A. Veenstra

FRIED PARSNIPS

Boil the parsnips in salt water until tender. Cut in long strips and fry in butter, or roll in cracker crumbs and beaten egg and then fry in butter.

Mrs. H. S. Renaud

BAKED PARSNIPS

Parsnips
Butter

Milk
Salt and pepper

Pare and cut parsnips in slices. Cook in boiling water until tender. Drain and put into a baking dish. Cover with milk and add a large lump of butter and salt and pepper. Bake until most of the liquid is in the parsnips. Sugar may be added.

Mrs. J. Wesselink

MASHED PARSNIPS

Wash and pare the parsnips. Slice or quarter them and put to cook in boiling water until tender. Drain and mash and season with salt and 2 tablespoons butter to one cup of mashed parsnips. Add also to the given amount 1 teaspoon sugar and $\frac{1}{8}$ teaspoon cinnamon.

Mrs. Arthur Klein

PEAS AND MUSHROOMS

2 cups cooked peas
2 beaten eggs
1 cup mushrooms

$1\frac{1}{2}$ tsp. onion juice
2 tbsp. melted butter
Salt, pepper and cayenne

Remove the seeds and pulp from small green and red peppers. Let them stand in cold water for $\frac{1}{2}$ hour. Drain and wipe dry. Mash the peas and add the beaten eggs, butter, onion juice, salt, pepper and cayenne. Chop the mushrooms rather fine and saute in butter until slightly brown and add the peas. Mix well and add the peppers. Sprinkle the top with fine bread crumbs and bake in an oven for about $\frac{1}{2}$ hour, basting occasionally.

Mrs. D. C. Renaud

STUFFED BAKED PEPPERS

$\frac{1}{2}$ lb. hamburger
 $\frac{1}{2}$ lb. sausage
1 cup chopped celery
6 or 8 green peppers

2 medium sized tomatoes
1 onion
Bread crumbs
Salt and pepper

Cut the pointed ends from peppers and remove core and seeds. Chop up the meat, ends from the peppers and vegetables and place in skillet and allow to simmer until cooked. Add a little water if necessary and enough bread crumbs to cause the ingredients to cling together. Fill the peppers with meat and cover with bread crumbs. Stand upright in a pan containing 1 inch of water. Bake about 45 minutes.

Mrs. C. F. Dykstra

POTATOES O'BRIEN

Wash and pare and put through a food chopper enough potatoes to fill a casserole. Let these stand in cold water until ready to bake. Drain off the water and place a layer of potatoes in a buttered baking dish. Flavor with bits of onion and green pepper and a little flour. Repeat this process sprinkling generously with salt and pepper. Fill the casserole but do not add the flour on the top. Cover with milk and dot generously with butter. Bake about $1\frac{1}{2}$ hours in a rather hot oven.

Mrs. S. N. Van Vliet

VEGETABLES (Continued)

FRENCH FRIED POTATOES

Wash and pare small potatoes. Cut in eighths lengthwise and soak in cold water. Take from the water and fry in deep fat until brown. Drain on a paper and sprinkle with salt. Care must be taken that the fat is not too hot for the potatoes must fry as well as brown.

Mrs. Y. T. Van Niewaal

POTATOES ON THE HALF SHELL

5 medium sized potatoes
2 tbsp. butter
3 tbsp. hot milk

Salt and pepper
2 eggs

Bake the potatoes. Cut either lengthwise or crosswise and scoop out the insides. Mash and add the other ingredients and beat well. Fold in beaten egg whites. Refill the skins and sprinkle the top with grated cheese. Bake 5 to 8 minutes in hot oven.

Mrs. Arthur Klein

SCALLOPED POTATOES

Pare, soak and cut the potatoes into thin slices. Put a layer in a buttered baking dish. Then add a slice of ham cut in 4 or 5 pieces. Sprinkle with salt and pepper and a tablespoon of flour. Repeat. Add milk until it may be seen through the top layer. Bake 1 hour. Instead of using ham, 5 or 6 chops may be placed on top of potatoes and baked until brown.

Mrs. H. L. Renaud

LYONNAISE POTATOES

2 cups cold boiled potatoes
3½ tbsp. butter

1 tbsp. onion
1 tbsp. parsley

Cook five minutes 1½ tablespoons butter with finely chopped onion. Melt 2 tablespoons butter, season with salt and pepper. Add sliced potatoes and cook until the potatoes have absorbed the butter, occasionally shaking the pan. Then add butter and onion and when well mixed add chopped parsley. Serves four.

Mrs. Y. T. Van Niewaal

POTATO CHIPS

Slice potatoes very thin. Wash several times in cold water. Pour boiling water over them and just come to a boil. Drain and wash again several times in very cold water. Drain and wipe dry and then fry in deep fat. Drain on paper. Sprinkle with salt.

Mrs. J. P. Klein

POTATO PUFF

Prepare 1 pint hot mashed potatoes, highly seasoned with salt, pepper, celery salt and butter, making it quite moist with hot milk. Beat the yolks and whites of 2 eggs separately and stir into potatoes when slightly cooled. Turn into a shallow baking dish. Pile it in a rocky form and bake until it is puffed and browned. Serves six.

Miss Jean Vander Burgt

POTATOES AND MEAT BALLS

2 cups mashed potatoes
2 cups chopped cold meat

1 onion cut fine
1 egg well beaten

Mix all and make into cakes. Roll in flour and fry in butter until brown. Serves eight.

Mrs. Gradus Klein

VEGETABLES (Continued)

BROWN CREAM POTATOES

1 pt. milk
1 onion
1 cup boiled potatoes

1 tbsp. flour
1 tbsp. butter
Salt and pepper

Scald the milk for 10 minutes with an onion cut into it. Mix butter and flour, add to the milk and cook until creamy. Stir the chopped potatoes into this. Season with salt and pepper. Turn into a baking dish. Sprinkle the top with buttered bread crumbs and put in oven until brown. Serves six.

Mrs. M. T. Klein

POTATOES AU GRATIN

2 tbsp. butter
2 tbsp. flour
1 cup milk

1 tsp. salt
Grated cheese
Potatoes

Melt butter and add flour and salt. When smooth add milk and cook until creamy. Boil the potatoes in their jackets. Put in buttered baking dish a layer of chopped potatoes, salt, a layer of the sauce and a layer of grated cheese. Repeat until all ingredients are used. Bake about 20 minutes.

Mrs. J. G. Klein

RICED SWEET POTATOES

1 large can sweet potatoes, butter and brown sugar. Butter a baking dish. Fill with layers of riced sweet potatoes, sprinkle with brown sugar and dot with butter. Bake $\frac{3}{4}$ of an hour.

Miss Jean Vander Burgt

BAKED SWEET POTATOES AND PINEAPPLE

2 tbsp. brown sugar
2 tbsp. butter

2 cups boiled sweet potatoes, cut fine
1 cup canned grated pineapple

Put a layer of potatoes in a greased baking dish, then a layer of pineapple on the top. Sprinkle with sugar and dot with butter. Repeat the process until the ingredients are used. Bake slightly brown in a hot oven. Just before serving cover with marshmallows and bake until marshmallows are slightly brown and puffed. Serves six.

Mrs. D. C. Renaud

NUT SWEET POTATOES

Pare and slice thinly a quantity of apples and twice the quantity of sweet potatoes. In alternate layers arrange the ingredients in a buttered baking dish. Sprinkle the apples with grated maple sugar and chopped hazel nuts and dot the potatoes with butter. Cover the top with buttered bread crumbs and sprinkle again with the nuts. Bake in a rather hot oven until the apples are tender. This is delicious with slices of bacon broiled.

Mrs. D. C. Renaud

CANDIED SWEET POTATOES

5 large sweet potatoes
 $\frac{1}{2}$ tsp. salt
2 cups brown sugar

1 cup water
 $\frac{3}{4}$ cup butter

Pare and cook the sweet potatoes with salt about 10 minutes. Drain and slice length-wise. Place in a shallow pan and pour over them the sugar, water and the butter. Bake 1 hour.

Mrs. Arthur Kaldenberg

VEGETABLES (Continued)

SWEET POTATO CROQUETTES

- | | |
|------------------------------|----------------------|
| 2 cups boiled sweet potatoes | 2 tsp. baking powder |
| 1 tbsp. flour | 2 tsp. sugar |
| 1 tbsp. butter | 2 tsp. salt |
| 1 egg | Nutmeg and pepper |

Mix all the ingredients. Shape into small croquettes. Roll in cracker crumbs and beaten egg. Fry in deep fat.

Mrs. H. P. Vander Meulen

SWEET POTATOES A LA DIXIE

Pare and slice length-wise enough raw sweet potatoes to fill a baking dish. Cover with $\frac{1}{2}$ inch brown sugar and dot with butter. Pour cream or rich milk to within an inch of the top of the surface. Cover with thin slices of bacon and bake until brown. Season to taste.

Mrs. Ira Vriezelaar

SWEET POTATO ROLL

- | | |
|-------------------------------|---------------------------|
| 2 medium sized sweet potatoes | 2 tbsp. butter |
| 2 tbsp. brown sugar | $\frac{1}{8}$ tsp. nutmeg |
| $\frac{1}{8}$ tsp. salt | |

Boil and mash sweet potatoes. Lay out a tender pork steak. Sprinkle with salt and place the sweet potatoes mixed with the rest of the ingredients on the center of the steak. Roll up and tie. Bake until thoroughly cooked and brown in a quick oven.

Mrs. Arthur Klein

LUNCHEON SPINACH

Cook and chop the spinach and season well with salt, pepper and butter. Place in layers in a shallow baking dish. Sprinkle with a layer of grated cheese and then cover with a layer of highly seasoned cream sauce. Set in oven to brown. This may be varied by substituting a layer of ground ham instead of cheese except on the top.

Mrs. D. C. Renaud

SPINACH SOUFFLE

- | | |
|------------------------------------|-------------------------|
| $1\frac{1}{4}$ cups cooked spinach | 2 eggs |
| 1 cup white sauce | $\frac{1}{4}$ tsp. salt |

Stir into the white sauce the spinach and the egg yolks. Then fold in the beaten egg whites. Place in a buttered baking dish and bake in a moderate oven.

Mrs. Vietor

SCALLOPED SPINACH

- | | |
|-------------------------------|-------------------------------------|
| 1 cup milk | 3 cups cooked or canned spinach |
| 2 cups grated American cheese | $\frac{1}{2}$ cup soft bread crumbs |
| $\frac{1}{2}$ tsp. salt | 4 slices bacon |
| $\frac{1}{8}$ tsp. pepper | |

Scald the milk in the top of a double boiler. Add the grated cheese, salt and pepper and continue cooking until the cheese is melted. Then add the spinach and when blended turn into a greased casserole. Top with the soft bread crumbs and the bacon cut into dices. Bake 30 minutes in a moderate oven of 350 degrees.

Mrs. J. E. Shultz

VEGETABLES (Continued)

SCALLOPED SPINACH

2 cups cooked spinach
2 tbsp. chopped onion
2 beaten eggs
1 cup milk

$\frac{1}{4}$ cup grated American cheese
Salt and pepper
 $\frac{1}{2}$ cup buttered bread crumbs

Press spinach through coarse sieve. Add remaining ingredients except crumbs. Mix into greased baking dish. Cover with crumbs and bake in a moderate oven about 20 minutes. Serves four.

Mrs. Herman Veenstra

BAKED SQUASH

Wash the squash. Halve and remove the seeds. Into each half place 1 tablespoon butter. Sprinkle with salt and pepper. Bake in a moderate oven.

Mrs. Arthur Klein

SPRING SUCCATASH

1 pt. tomatoes (canned)
 $\frac{1}{2}$ medium sized onion
1 clove
1 tbsp. sugar
 $\frac{1}{4}$ tsp. pepper

1 pt. canned lima beans
1 pt. canned corn
1 tbsp. butter
 $\frac{1}{4}$ cup grated cheese

Put tomatoes, onion, clove, sugar and pepper in a sauce pan. Boil 20 minutes, stirring frequently. Then add the lima beans and the corn. Let simmer 20 minutes longer. Add butter. Place in casserole and cover top with grated cheese. Bake in a hot oven to brown. Serves twelve.

Mrs. S. N. Van Vliet

SCALLOPED TOMATOES

Put a layer of canned tomatoes in a baking dish. Cover with slices of onion and a sprinkle of chopped green pepers. Add a layer of bread crumbs. Dot with butter, pepper and salt. Repeat and end with a layer of crumbs. If there is not enough liquid add a little hot water and then bake 40 minutes.

Mrs. J. G. Klein

SNAPPY TOMATOES

2 cups canned tomatoes
 $\frac{1}{2}$ cup cracker crumbs
1 small onion chopped fine
 $\frac{1}{2}$ tsp. salt

4 tbsp. melted butter
 $\frac{1}{2}$ cup finely cut cheese
 $\frac{1}{4}$ tsp. paprika
1 egg well beaten

Mix and pour into buttered baking dish. Bake 25 minutes.

Mrs. F. E. Boot



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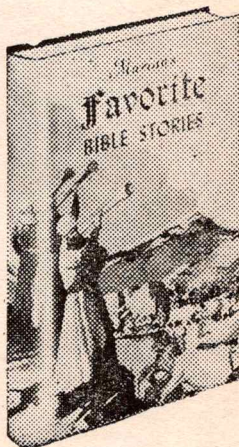
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